

Two Hearted Ale Clone (Bell's)

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **47**
- SRM **6.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **6.5 liter(s)**
- Total mash volume **8.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (83.3%) | 80 % | 4 |
| Grain | Viking melanoidynowy (Red Ale) | 0.2 kg (8.3%) | 75 % | 60 |
| Grain | Caramel Pale Viking | 0.2 kg (8.3%) | --- % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Centennial | 6 g | 60 min | 9.7 % |
| Boil | Centennial | 6 g | 45 min | 9.7 % |
| Boil | Centennial | 6 g | 30 min | 9.7 % |
| Boil | Centennial | 6 g | 15 min | 9.7 % |
| Aroma (end of boil) | Centennial | 4 g | 0 min | 9.7 % |
| Dry Hop | Centennial | 4 g | 3 day(s) | 9.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 4 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 1 g | Boil | 15 min |