IPA #2

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **51**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **64 C**, Time **70 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg *(87.7%)*	80 %	4
Grain	Płatki owsiane	0.5 kg *(8.8%)*	85 %	3
Grain	Płatki pszeniczne	0.2 kg *(3.5%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	sabro (USA)	30 g	60 min	14.8 %
Aroma (end of boil)	cascade	50 g	10 min	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	5 min
Water Agent	bentonit	5 g	Boil	60 min