

## Weepav2

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **64**
- SRM **9.4**
- Style **Rye IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński  | 2 kg (27.4%)  | 80 %  | 4   |
| Grain | Viking Pale Ale malt | 4 kg (54.8%)  | 80 %  | 5   |
| Grain | Żytni                | 1 kg (13.7%)  | 85 %  | 8   |
| Grain | Strzegom Karmel 600  | 0.1 kg (1.4%) | 68 %  | 601 |
| Grain | Słód owsiany Fawcett | 0.2 kg (2.7%) | 61 %  | 5   |

### Hops

| Use for | Name          | Amount | Time   | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil    | Simcoe        | 20 g   | 45 min | 13.2 %     |
| Boil    | Nelson Sauvin | 40 g   | 20 min | 11 %       |
| Boil    | Oktawia       | 60 g   | 10 min | 9.4 %      |