Yakama 2

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **69**
- SRM **11.4**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **25.7 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale	3.5 kg *(47.6%)*	85 %	7
Grain	Słód wiedeński	2 kg *(27.2%)*	81 %	8
Grain	Weyermann - Carared	1.5 kg *(20.4%)*	75 %	45
Grain	Caramunich I	0.35 kg *(4.8%)*	74 %	90

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	55 min	12.4 %
Boil	Chinook	30 g	55 min	12.8 %
Aroma (end of boil)	Equinox	20 g	10 min	13.4 %
Aroma (end of boil)	Equinox	15 g	5 min	13.4 %
Aroma (end of boil)	Simcoe	15 g	5 min	13.1 %
Dry Hop	Simcoe	45 g	4 day(s)	13.1 %
Dry Hop	Equinox	25 g	4 day(s)	13.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	10 min