

angielska ipa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **39**
- SRM **12.1**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26.8 liter(s)**
- Total mash volume **33.5 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **26.8 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (67.2%)	80 %	6
Grain	Fawcett - Crystal	0.5 kg (7.5%)	70 %	160
Grain	Pilzneński	0.7 kg (10.4%)	81 %	4
Grain	Strzegom Bursztynowy	1 kg (14.9%)	70 %	49

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Wolf	20 g	55 min	13.7 %
Boil	Challenger	15 g	55 min	7.8 %
Boil	Golding	20 g	15 min	3.8 %
Aroma (end of boil)	Challenger	15 g	0 min	7.8 %
Aroma (end of boil)	Styrian Fox	10 g	0 min	5.8 %
Dry Hop	Golding	60 g	7 day(s)	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	300 ml	Fermentis