

Angielski Ejl

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **53**
- SRM **8.2**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.95 kg (85%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.35 kg (5%) | 75 % | 150 |
| Grain | Pszeniczny | 0.7 kg (10%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Warrior | 30 g | 60 min | 15.5 % |
| Aroma (end of boil) | Challenger | 20 g | 10 min | 7 % |
| Aroma (end of boil) | East Kent Goldings | 20 g | 10 min | 5.1 % |
| Whirlpool | Challenger | 20 g | 5 min | 7 % |
| Whirlpool | East Kent Goldings | 20 g | 5 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |