

# Anglik 14 BLG

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **61**
- SRM **12.8**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	2.1 kg (46.7%)	80 %	5
Grain	Strzegom Monachijski typ I	2 kg (44.4%)	79 %	16
Grain	Caraaroma	0.2 kg (4.4%)	78 %	400
Grain	Carahell	0.2 kg (4.4%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lunga	30 g	60 min	11.5 %
Boil	East Kent Goldings	15 g	30 min	5.1 %
Boil	East Kent Goldings	25 g	15 min	5.1 %
Aroma (end of boil)	East Kent Goldings	20 g	1 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Dry	10 g	Gozdawa