

# eIPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **47**
- SRM **10.2**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **75C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5.7 kg (85.1%)	81 %	6
Grain	Strzegom Karmel 300	0.2 kg (3%)	70 %	299
Grain	Fawcett - Pale Crystal	0.25 kg (3.7%)	72.8 %	90
Grain	Biscuit Malt	0.25 kg (3.7%)	79 %	45
Grain	Słód owsiany Fawcett	0.3 kg (4.5%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	100 g	60 min	4.5 %
Boil	Fuggles	45 g	10 min	5 %
Boil	East Kent Goldings	45 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London ESB Ale	Ale	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	10 g	Mash	60 min
Fining	mech	5 g	Boil	45 min