

# EIPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **82**
- SRM **8.3**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 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 **18.2 liter(s)**
- Total mash volume **24.3 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale strzegom	5 kg (82.4%)	79 %	6
Grain	Słód Caramel Pils Bestmalz 3-7 EBC	0.55 kg (9.1%)	75 %	5
Grain	Słód Caramunich Typ II Weyerman 110-130 EBC	0.517 kg (8.5%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	50 min	4.5 %
Boil	East Kent Goldings	20 g	50 min	5.1 %
Boil	Admiral	50 g	50 min	14.3 %
Dry Hop	Admiral	100 g	7 day(s)	14.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	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
Other	Gips piwowarski	8 g	Mash	80 min
Other	Mech Irlandzki	10 g	Boil	15 min