

EIPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **69**
- SRM **5.1**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (96.2%)	79 %	6
Grain	Karmelowy Jasny 30EBC	0.2 kg (3.8%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	80 g	70 min	7 %
Boil	East Kent Goldings	10 g	30 min	5.1 %
Boil	East Kent Goldings	10 g	10 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	30 ml	Fermentum Mobile