

English IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **29**
- SRM **6.3**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **38.5 liter(s)**
- Total mash volume **49.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 10 kg (90.9%) | 80 % | 5 |
| Grain | cookie | 0.5 kg (4.5%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.3 kg (2.7%) | 75 % | 150 |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (1.8%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Challenger | 30 g | 70 min | 7.6 % |
| Boil | Fuggles | 30 g | 70 min | 5 % |
| Boil | Fuggles | 30 g | 70 min | 5 % |
| Aroma (end of boil) | Styrian Golding | 30 g | 1 min | 3.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 250 ml | Fermentis |