

English IPA 14,0 Blg

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **19**
- SRM **5.4**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **38.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **24.3 liter(s)** of **76C** water or to achieve **38.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (82.2%)	80 %	5
Grain	Caraamber	0.3 kg (4.1%)	75 %	59
Grain	Viking Golden ale	1 kg (13.7%)	80 %	14

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	10 g	60 min	14 %
Boil	East Kent Goldings	20 g	40 min	6.3 %
Aroma (end of boil)	Golding	10 g	1 min	5 %
Aroma (end of boil)	Willamette	10 g	1 min	5 %
Dry Hop	Golding	30 g	4 day(s)	5 %
Dry Hop	Horizon	10 g	4 day(s)	5 %
Dry Hop	Willamette	10 g	4 day(s)	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Liquid	1500 ml	---

Starter 1.6l

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	6 g	Boil	15 min