

English IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **45**
- SRM **4.7**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|-------------|-------|-----|
| Grain | Maris Otter | 3 kg (100%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|----------|------------|
| Boil | lunga | 20 g | 60 min | 9.5 % |
| Boil | Fuggles | 20 g | 15 min | 6.1 % |
| Boil | East Kent Goldings | 20 g | 0 min | 5.1 % |
| Dry Hop | Fuggles | 30 g | 5 day(s) | 6.1 % |
| Dry Hop | East Kent Goldings | 30 g | 5 day(s) | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 5 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 15 min |
| Water Agent | Gips piwowarski | 2 g | Mash | 60 min |