

## English IPA 17

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **94**
- SRM **4.4**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (96.2%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.2 kg (3.8%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	80 g	70 min	11.2 %
Boil	epic	10 g	30 min	3.7 %
Boil	epic	10 g	10 min	3.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	Safale