

English IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **6.3**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **6 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (93.8%)	85 %	7
Grain	Caraamber	0.3 kg (6.3%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	10 g	60 min	12 %
Boil	Flyer	10 g	15 min	14.5 %
Boil	Horizon	10 g	15 min	12 %
Aroma (end of boil)	English Golding	10 g	0 min	4.8 %
Aroma (end of boil)	Flyer	10 g	0 min	14.5 %
Dry Hop	English Golding	20 g	8 day(s)	4.8 %
Dry Hop	Horizon	10 g	8 day(s)	12 %
Dry Hop	Flyer	10 g	8 day(s)	14.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale