

## English IPA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **47**
- SRM **5.7**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **70 liter(s)**
- Trub loss **3 %**
- Size with trub loss **72.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **77.1 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **34.1 liter(s)**
- Total mash volume **49.6 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **34.1 liter(s)** of strike water to **76.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **58.5 liter(s)** of **76C** water or to achieve **77.1 liter(s)** of wort

### Fermentables

| Type  | Name                  | Amount          | Yield | EBC |
|-------|-----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt  | 13.5 kg (87.1%) | 80 %  | 5   |
| Grain | Karmelowy Jasny 30EBC | 1 kg (6.5%)     | 75 %  | 30  |
| Grain | Strzegom Bursztynowy  | 1 kg (6.5%)     | 70 %  | 49  |

### Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Challenger | 200 g  | 60 min | 5.8 %      |
| Aroma (end of boil) | Fuggles    | 100 g  | 15 min | 4.5 %      |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 34.5 g | Fermentis  |