

# 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