

## english ipa

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **42**
- SRM **9.6**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **62 C**, Time **80 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **80 min** at **62C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Biscuit Malt	2 kg (28.6%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	5 %
Boil	Challenger	30 g	60 min	5.8 %
Aroma (end of boil)	Fuggles	40 g	10 min	5 %
Aroma (end of boil)	Challenger	40 g	10 min	5.8 %
Dry Hop	Fuggles	30 g	3 day(s)	5 %
Dry Hop	Challenger	30 g	3 day(s)	5.8 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Finning	mech irlandzki	5 g	Boil	10 min