

# English IPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **4.3**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **19.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (90.9%)	75 %	5
Adjunct	Briess - Barley Flakes	0.4 kg (9.1%)	70 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	4.7 %
Boil	Fuggles	20 g	15 min	5.3 %
Aroma (end of boil)	Fuggles	10 g	0 min	5.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale