

English IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **40**
- SRM **8.9**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.2 kg (67.7%)	80 %	5
Grain	Strzegom Monachijski typ II	0.45 kg (13.8%)	79 %	22
Grain	Biscuit Malt	0.2 kg (6.2%)	79 %	45
Biscuit Castlemalting				
Grain	Słód pszeniczny Bestmalz	0.25 kg (7.7%)	82 %	5
Pszeniczny Jasny Bestmalz				
Grain	Fawcett - Crystal	0.15 kg (4.6%)	70 %	160

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	20 g	60 min	9 %
Aroma (end of boil)	East Kent Goldings	20 g	5 min	5.1 %
Aroma (end of boil)	Target	12 g	5 min	9 %
Dry Hop	East Kent Goldings	18 g	7 day(s)	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11.5 g	Danstar

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	5 g	Mash	65 min
Fining	Mech irlandzki	3 g	Boil	15 min

Notes

- Based on:
[https://wiki.piwo.org/English_IPA,_Łukasz_Kantor_\(kantor\)](https://wiki.piwo.org/English_IPA,_Łukasz_Kantor_(kantor))
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