

## English IPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **52**
- SRM **8.9**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **65 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (83.3%)	85 %	7
Grain	Monachijski typ II 20-25 EBC Weyermann	0.5 kg (8.3%)	80 %	20
Grain	Caramel/Crystal Malt light	0.2 kg (3.3%)	72 %	180
Grain	Caramel/Crystal Malt extra light	0.2 kg (3.3%)	72 %	120
Grain	Weyermann - Carapils	0.1 kg (1.7%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Boil	Challenger	25 g	30 min	6.1 %
Boil	East Kent Goldings	25 g	15 min	4.7 %
Boil	East Kent Goldings	25 g	5 min	4.7 %
Boil	Challenger	25 g	0 min	6.1 %
Dry Hop	East Kent Goldings	25 g	5 day(s)	4.7 %
Dry Hop	Challenger	25 g	5 day(s)	6.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	1000 ml	Fermentum Mobile

## Notes

- 50% woda Demi + 5g CaSO4 + 1,5g NaCl  
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