

## English IPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **63**
- SRM **13**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 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 **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3.3 kg (82.5%)	81 %	6
Grain	Fawcett - Crystal	0.4 kg (10%)	70 %	160
Grain	Biscuit Malt	0.3 kg (7.5%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	35 g	60 min	6.1 %
Boil	Challenger	30 g	20 min	6.1 %
Aroma (end of boil)	East Kent Goldings	25 g	15 min	5.1 %
Aroma (end of boil)	East Kent Goldings	25 g	0 min	5.1 %
Dry Hop	East Kent Goldings	30 g	3 day(s)	5.1 %
Dry Hop	Challenger	35 g	3 day(s)	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgorza	Ale	Slant	200 ml	Fermentum Mobile

### Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	CaSO <sub>4</sub>	5 g	Mash	60 min
Water Agent	Whirlfloc-T	1.25 g	Boil	10 min