

# English ipa

---

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **44**
- SRM **7.1**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **79.8 liter(s)**
- Total mash volume **98.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	15 kg (78.9%)	80 %	7
Grain	Carared	2 kg (10.5%)	75 %	39
Grain	Oats, Flaked	2 kg (10.5%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling	100 g	15 min	6 %
Boil	Fuggles	50 g	15 min	4.5 %
Boil	Citra	80 g	60 min	12 %

## Notes

- Zaciękanie 60 min 67stC  
*Dec 10, 2022, 1:11 PM*