

## English IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **44**
- SRM **8.2**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **6 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Karmelowy Czerwony	1.4 kg (20.3%)	75 %	40
Grain	Strzegom Monachijski typ II	1 kg (14.5%)	79 %	22
Grain	Viking Pale Ale malt	4.5 kg (65.2%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Citra	20 g	60 min	12 %
Boil	Chinook	40 g	15 min	10.6 %
Dry Hop	Chinook	40 g	4 day(s)	10.6 %
Dry Hop	Chinook	20 g	0 day(s)	10.6 %