

# English IPA homebrew challenge

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **52**
- SRM **8.7**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **67.5 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **21.2 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **67.5C**
- Keep mash **15 min** at **72C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	5.33 kg (88.1%)	81 %	4
Grain	crystal light	0.48 kg (7.9%)	75 %	100
Grain	Strzegom Bursztynowy/cookie	0.24 kg (4%)	70 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Aroma (end of boil)	Fuggles	30 g	10 min	4.5 %
Aroma (end of boil)	East Kent Goldings	30 g	10 min	5.1 %
Dry Hop	East Kent Goldings	50 g	5 day(s)	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	---