

## [P] Angielska IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **47**
- SRM **10.7**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **16.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

### Steps

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

### Mash step by step

- Heat up **11.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **16.9 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 3.1 kg (90.9%) | 81 %  | 6   |
| Grain | Fawcett - Crystal      | 0.31 kg (9.1%) | 70 %  | 160 |

### Hops

| Use for             | Name                  | Amount | Time     | Alpha acid |
|---------------------|-----------------------|--------|----------|------------|
| Boil                | UK East Kent Goldings | 50 g   | 60 min   | 5.1 %      |
| Aroma (end of boil) | East Kent Goldings    | 50 g   | 1 min    | 5.1 %      |
| Dry Hop             | East Kent Goldings    | 50 g   | 3 day(s) | 5.1 %      |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11 g   | ---        |