

T#04 English IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **50**
- SRM **7.6**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (45.5%)	80 %	5
Grain	Viking Wiedeński	2 kg (36.4%)	80 %	9
Grain	Karmelowy Jasny 30EBC	0.5 kg (9.1%)	75 %	30
Grain	Cookie Vikng malt	0.5 kg (9.1%)	75 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	25 g	60 min	8.3 %
Boil	Hallertau Tradition	50 g	10 min	5 %
Boil	Willamette	50 g	15 min	5 %
Boil	East Kent Goldings	50 g	5 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	11.5 g	Fermentis