# EIPA

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **45**
- SRM **8**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Strzegom Pale Ale | 5 kg *(83.3%)* | 79 % | 6 |
| Grain | Strzegom Bursztynowy | 1 kg *(16.7%)* | 70 % | 49 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Magnat PL | 30 g | 60 min | 11.2 % |
| Boil | Fuggles UK | 20 g | 40 min | 4.5 % |
| Boil | Fuggles UK | 20 g | 20 min | 4.5 % |
| Boil | Fuggles UK | 30 g | 0 min | 4.5 % |
| Dry Hop | Fuggles UK | 50 g | 5 day(s) | 4.5 % |

## Yeasts

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

## Extras

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|
| Fining | Mech irlandzki | 5 g | Boil | 15 min |

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.