

English IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **4.3**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **19.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (90.9%) | 75 % | 5 |
| Adjunct | Briess - Barley Flakes | 0.4 kg (9.1%) | 70 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 30 g | 60 min | 4.7 % |
| Boil | Fuggles | 20 g | 15 min | 5.3 % |
| Aroma (end of boil) | Fuggles | 10 g | 0 min | 5.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |