Angielska IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **6.9**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **9 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **0 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg *(90%)*	85 %	7
Grain	Caraamber	0.5 kg *(10%)*	80 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	10 g	60 min	14 %
Boil	Willamette	10 g	25 min	4.5 %
Boil	Horizon	10 g	25 min	14 %
Aroma (end of boil)	East Kent Goldings	10 g	0 min	5 %
Aroma (end of boil)	Willamette	10 g	0 min	4.5 %
Dry Hop	East Kent Goldings	20 g	4 day(s)	5 %
Dry Hop	Horizon	10 g	4 day(s)	14 %
Dry Hop	Willamette	10 g	4 day(s)	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

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