

## Anglik 14 BLG

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **61**
- SRM **12.8**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pale Ale                   | 2.1 kg (46.7%) | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 2 kg (44.4%)   | 79 %  | 16  |
| Grain | Caraaroma                  | 0.2 kg (4.4%)  | 78 %  | 400 |
| Grain | Carahell                   | 0.2 kg (4.4%)  | 77 %  | 26  |

### Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | Lunga              | 30 g   | 60 min | 11.5 %     |
| Boil                | East Kent Goldings | 15 g   | 30 min | 5.1 %      |
| Boil                | East Kent Goldings | 25 g   | 15 min | 5.1 %      |
| Aroma (end of boil) | East Kent Goldings | 20 g   | 1 min  | 5.1 %      |

### Yeasts

| Name                       | Type | Form | Amount | Laboratory |
|----------------------------|------|------|--------|------------|
| Gozdawa - Pure Ale Yeast 7 | Ale  | Dry  | 10 g   | Gozdawa    |