

## English IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **55**
- SRM **7.7**
- 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 **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

### Steps

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

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.8 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 (85.5%)   | 79 %  | 6   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (8.5%)  | 79 %  | 16  |
| Grain | Strzegom Karmel 30         | 0.25 kg (4.3%) | 75 %  | 30  |
| Grain | Strzegom Karmel 300        | 0.1 kg (1.7%)  | 70 %  | 299 |

### Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | lunga  | 50 g   | 60 min | 11 %       |
| Aroma (end of boil) | Jester | 50 g   | 0 min  | 6.9 %      |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11.5 g | ---        |