

## English IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **63**
- SRM **13**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 3.3 kg (82.5%) | 81 %  | 6   |
| Grain | Fawcett - Crystal      | 0.4 kg (10%)   | 70 %  | 160 |
| Grain | Biscuit Malt           | 0.3 kg (7.5%)  | 79 %  | 45  |

### Hops

| Use for             | Name               | Amount | Time     | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Boil                | Challenger         | 35 g   | 60 min   | 6.1 %      |
| Boil                | Challenger         | 30 g   | 20 min   | 6.1 %      |
| Aroma (end of boil) | East Kent Goldings | 25 g   | 15 min   | 5.1 %      |
| Aroma (end of boil) | East Kent Goldings | 25 g   | 0 min    | 5.1 %      |
| Dry Hop             | East Kent Goldings | 30 g   | 3 day(s) | 5.1 %      |
| Dry Hop             | Challenger         | 35 g   | 3 day(s) | 7 %        |

### Yeasts

| Name                  | Type | Form  | Amount | Laboratory       |
|-----------------------|------|-------|--------|------------------|
| FM11 Wichrowe Wzgórza | Ale  | Slant | 200 ml | Fermentum Mobile |

### Extras

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

| Type        | Name        | Amount | Use for | Time   |
|-------------|-------------|--------|---------|--------|
| Water Agent | CaSO4       | 5 g    | Mash    | 60 min |
| Water Agent | Whirlfloc-T | 1.25 g | Boil    | 10 min |