English IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **43**
- SRM **9.2**
- 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 **25 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **69 C**, Time **600 min**

Mash step by step

- Heat up **13.6 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **600 min** at **69C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3 kg *(88.2%)*	81 %	6
Grain	Caramel/Crystal Malt - 120L	0.2 kg *(5.9%)*	72 %	140
Grain	Biscuit Malt	0.2 kg *(5.9%)*	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	10.6 %
Boil	Fuggles	25 g	15 min	6 %