

English IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **29**
- SRM **6.2**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (93.8%)	85 %	7
Grain	Weyermann - Caraamber	0.3 kg (6.3%)	75 %	65

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	10 g	70 min	5.3 %
Boil	Willamette	10 g	50 min	4.5 %
Boil	Fuggles	10 g	50 min	5.3 %
Aroma (end of boil)	Challenger	10 g	65 min	7.8 %
Aroma (end of boil)	Willamette	10 g	65 min	4.5 %
Dry Hop	Challenger	20 g	5 day(s)	7.8 %
Dry Hop	Willamette	10 g	5 day(s)	4.5 %
Dry Hop	Fuggles	10 g	5 day(s)	5.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Safale S-04	Ale	Dry	11.5 g	Fermentis
-------------	-----	-----	--------	-----------