

EIPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **50**
- SRM **9.6**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26.6 liter(s)**
- Total mash volume **33.3 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **26.6 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 5 kg (75.2%) | 81 % | 5 |
| Grain | Fawcett - Crystal | 0.25 kg (3.8%) | 70 % | 160 |
| Grain | Strzegom Monachijski typ II | 1 kg (15%) | 79 % | 22 |
| Grain | Pszeniczny | 0.2 kg (3%) | 85 % | 4 |
| Grain | Strzegom Karmel 150 | 0.2 kg (3%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Chinook | 25 g | 25 min | 13 % |
| Aroma (end of boil) | Marynka | 18 g | 5 min | 10 % |
| Dry Hop | Marynka | 40 g | 7 day(s) | 10 % |

Yeasts

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

| | | | | |
|-------------|-----|-----|--------|-----|
| Safale S-04 | Ale | Dry | 11.2 g | --- |
|-------------|-----|-----|--------|-----|

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g | Boil | 15 min |