

angielska ipa

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **33**
- SRM **12.1**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **27.2 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **27.2 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (66.2%)	80 %	6
Grain	Fawcett - Crystal	0.5 kg (7.4%)	70 %	160
Grain	Pilzneński	0.8 kg (11.8%)	81 %	4
Grain	Strzegom Bursztynowy	1 kg (14.7%)	70 %	49

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Aurora	30 g	55 min	7 %
Boil	Challenger	15 g	55 min	7 %
Boil	Kent Goldings	20 g	15 min	5.5 %
Aroma (end of boil)	Challenger	15 g	0 min	7 %
Aroma (end of boil)	Kent Goldings	10 g	0 min	5.5 %
Dry Hop	Kent Goldings	60 g	7 day(s)	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	400 ml	Fermentis