

## English IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **52**
- SRM **8.9**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **65 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type  | Name                                   | Amount        | Yield | EBC |
|-------|----------------------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt              | 5 kg (83.3%)  | 85 %  | 7   |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 0.5 kg (8.3%) | 80 %  | 20  |
| Grain | Caramel/Crystal Malt light             | 0.2 kg (3.3%) | 72 %  | 180 |
| Grain | Caramel/Crystal Malt extra light       | 0.2 kg (3.3%) | 72 %  | 120 |
| Grain | Weyermann - Carapils                   | 0.1 kg (1.7%) | 78 %  | 4   |

### Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 25 g   | 60 min   | 15.5 %     |
| Boil    | Challenger             | 25 g   | 30 min   | 6.1 %      |
| Boil    | East Kent Goldings     | 25 g   | 15 min   | 4.7 %      |
| Boil    | East Kent Goldings     | 25 g   | 5 min    | 4.7 %      |
| Boil    | Challenger             | 25 g   | 0 min    | 6.1 %      |
| Dry Hop | East Kent Goldings     | 25 g   | 5 day(s) | 4.7 %      |
| Dry Hop | Challenger             | 25 g   | 5 day(s) | 6.1 %      |

## Yeasts

| Name                      | Type | Form   | Amount  | Laboratory       |
|---------------------------|------|--------|---------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Liquid | 1000 ml | Fermentum Mobile |

## Notes

- 50% woda Demi + 5g CaSO4 + 1,5g NaCl  
*Jan 12, 2021, 10:31 AM*