English IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **60**
- SRM **13.2**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **51.8 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **27.2 liter(s)**
- Total mash volume **40.8 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **27.2 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **38.2 liter(s)** of **76C** water or to achieve **51.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	11 kg *(80.9%)*	80 %	5
Grain	Viking Munich Malt	2 kg *(14.7%)*	78 %	18
Grain	Caraaroma	0.6 kg *(4.4%)*	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	60 g	60 min	14.2 %
Boil	East Kent Goldings	60 g	30 min	5.1 %
Boil	Fuggles	40 g	15 min	5.2 %
Boil	East Kent Goldings	60 g	5 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP005 - British Ale Yeast	Ale	Slant	400 ml	White Labs