

#56 EIPA + Brett IPA (wysłodziny po EBW)

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **39**
- SRM **15.1**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **31.2 liter(s)**

Mash information

- Mash efficiency **42 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	11 kg (91.7%)	83 %	6
Grain	Caramel/Crystal Malt - 10L	1 kg (8.3%)	75 %	160

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11 %
Aroma (end of boil)	East Kent Goldings	25 g	0 min	5.1 %
Aroma (end of boil)	Fuggles	25 g	0 min	4.5 %
Dry Hop	East Kent Goldings	25 g	2 day(s)	5.1 %
Dry Hop	Fuggles	25 g	2 day(s)	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Scottish Ale	Ale	Slant	70 ml	Wyeast Labs
Amalgamation	Ale	Liquid	2000 ml	---

Notes

- Brzeczka podzielona na dwie części.
 1. Wyeast - Scottish Ale + chmielenie na zimno
 2. Amalgamation*Mar 1, 2020, 10:00 AM*