

ale ale

- Gravity **15.4 BLG**
- ABV ---
- IBU **114**
- SRM **10.3**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.7 kg (91.9%)	79 %	6
Grain	Strzegom Karmel 150	0.25 kg (4%)	75 %	150
Grain	Strzegom Karmel 30	0.25 kg (4%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pilgrim	70 g	60 min	10 %
Boil	Herkules	20 g	60 min	16 %
Boil	Pilgrim	15 g	20 min	10 %
Boil	English Golding	20 g	20 min	4.3 %
Boil	Pilgrim	15 g	5 min	10 %
Boil	English Golding	30 g	5 min	4.3 %
Dry Hop	English Golding	50 g	7 day(s)	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

Extras

Type	Name	Amount	Use for	Time
Other	cukier	300 g	Boil	10 min