

# ANGIELSKA IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **54**
- SRM **9.6**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (71.4%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (14.3%)	79 %	16
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (7.1%)	73 %	120
Grain	Cara Blonde - Castle Malting	0.5 kg (7.1%)	78 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	7 %
Boil	Fuggles	20 g	60 min	4.5 %
Boil	East Kent Goldings	20 g	60 min	5.1 %
Boil	Challenger	20 g	15 min	7 %
Boil	East Kent Goldings	30 g	15 min	5.1 %
Boil	Fuggles	30 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Slant	150 ml	Fermentis