

# Angielskie IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **50**
- SRM **5.7**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **33.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.8 liter(s)**
- Total mash volume **34.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **26.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **76C**
- Keep mash **0 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **33.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6.1 kg (79.7%)	79 %	6
Grain	Strzegom Monachijski typ I	0.9 kg (11.8%)	79 %	16
Grain	Weyermann - Carapils	0.4 kg (5.2%)	78 %	4
Grain	Pszeniczny	0.25 kg (3.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	31.25 g	60 min	13 %
Boil	Marynka	25 g	15 min	10 %
Boil	Marynka	25 g	5 min	10 %
Dry Hop	Marynka	37.5 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	14.38 g	Safale

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Herb	Mech irlandzki	6.25 g	Boil	15 min
Water Agent	Gips piwowarski	10 g	Mash	60 min