

BA English IPA 14* BLG

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **29**
- SRM **6.2**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **3 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **3 min** at **77C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.5 kg (93.8%) | 85 % | 7 |
| Grain | Weyermann - Caraamber | 0.3 kg (6.3%) | 75 % | 65 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Boil | Horizon | 10 g | 60 min | 14 % |
| Boil | Willamette | 10 g | 15 min | 5 % |
| Boil | Horizon | 10 g | 15 min | 14 % |
| Aroma (end of boil) | East Kent Goldings | 10 g | 10 min | 5.1 % |
| Aroma (end of boil) | Willamette | 10 g | 10 min | 5 % |
| Dry Hop | Horizon | 10 g | 4 day(s) | 14 % |
| Dry Hop | East Kent Goldings | 20 g | 4 day(s) | 5.1 % |
| Dry Hop | Willamette | 10 g | 4 day(s) | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-----|--------|--------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |
|-------------|-----|-----|--------|--------|

Notes

- Gotowanie 65min
Burzliwa 18°C--22°C 7 dni
Cicha 18°C--22°C 7 dni
Butelkowanie 110g na 20L
Leżakowanie I 18°C--22°C 4 dni
Leżakowanie II 15°C ok. 2 tyg.
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