

Browamator English India Pale Ale

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **24**
- SRM **6**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **3 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **3 min** at **76C**
- Sparge using **13.3 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%) | 86 % | 7 |
| Grain | Caraamber | 0.3 kg (6.3%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Horizon | 10 g | 60 min | 14 % |
| Boil | Epic | 10 g | 15 min | 3.7 % |
| Boil | Horizon | 10 g | 15 min | 14 % |
| Aroma (end of boil) | First Gold | 10 g | 1 min | 9.2 % |
| Aroma (end of boil) | Epic | 10 g | 1 min | 3.7 % |
| Dry Hop | First Gold | 20 g | 4 day(s) | 9.2 % |
| Dry Hop | Epic | 10 g | 4 day(s) | 3.7 % |
| Dry Hop | Horizon | 10 g | 4 day(s) | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |