

# eipa

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **49**
- SRM **10.6**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (57.1%)	80 %	5
Grain	Crystal II 200	0.25 kg (4.8%)	71 %	200
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (3.8%)	73 %	120
Grain	Biscuit Malt	0.3 kg (5.7%)	79 %	45
Grain	Pszeniczny	0.5 kg (9.5%)	85 %	4
Grain	Monachijski	1 kg (19%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	13 %
Boil	Marynka	20 g	15 min	10 %
Boil	Marynka	18 g	5 min	10 %