

EIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **49**
- SRM **9.8**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (69%) | 80 % | 5 |
| Grain | golden ale strzegom | 1 kg (23%) | 80 % | 9 |
| Grain | Biscuit Malt | 0.25 kg (5.7%) | 79 % | 45 |
| Grain | Caraaroma | 0.1 kg (2.3%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|----------|------------|
| Boil | Challenger | 30 g | 60 min | 5.8 % |
| Boil | Challenger | 10 g | 45 min | 5.8 % |
| Boil | East Kent Goldings | 25 g | 30 min | 4.5 % |
| Boil | East Kent Goldings | 25 g | 10 min | 4.5 % |
| Dry Hop | East Kent Goldings | 50 g | 3 day(s) | 4.5 % |
| Dry Hop | Challenger | 10 g | 3 day(s) | 5.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Slant | 75 ml | Fermentum Mobile |