

## EK IPA

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- Gravity **16.3 BLG**
- ABV ---
- IBU **60**
- SRM **13.2**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	5 kg (71.4%)	80 %	4
Grain	Strzegom Monachijski typ I	1.5 kg (21.4%)	79 %	16
Grain	Strzegom Karmel 150	0.5 kg (7.1%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	40 g	60 min	11 %
Boil	Citra	15 g	15 min	12 %
Boil	Amarillo	15 g	15 min	9.5 %
Boil	Simcoe	15 g	15 min	13 %
Boil	Simcoe	15 g	0 min	13 %
Boil	Amarillo	15 g	0 min	9.5 %
Boil	Citra	15 g	0 min	12 %
Dry Hop	Simcoe	20 g	5 day(s)	13 %
Dry Hop	Citra	20 g	5 day(s)	12 %
Dry Hop	Amarillo	20 g	5 day(s)	9.5 %

### Yeasts

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