

## English IPA

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- Gravity **13.3 BLG**
- ABV ---
- IBU **54**
- SRM **11.2**
- 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 **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

### Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **14.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Strzegom Pale Ale           | 3.5 kg (70.7%) | 79 %   | 6   |
| Grain | Strzegom Monachijski typ II | 0.5 kg (10.1%) | 79 %   | 22  |
| Grain | Caramel/Crystal Malt - 20L  | 0.25 kg (5.1%) | 75 %   | 39  |
| Grain | Caramunich Malt             | 0.2 kg (4%)    | 71.7 % | 110 |
| Grain | Biscuit Malt                | 0.3 kg (6.1%)  | 79 %   | 45  |
| Grain | Strzegom pszeniczny         | 0.2 kg (4%)    | 81 %   | 6   |

### 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 %       |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |

### Extras

| Type        | Name | Amount | Use for | Time   |
|-------------|------|--------|---------|--------|
| Water Agent | gips | 8 g    | Mash    | 60 min |

### Notes

- butelkowanie 3,13g cukru na 0,5l  
*Mar 23, 2016, 11:30 AM*