

## english ipa

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **37**
- SRM **7.5**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

### Fermentables

| Type  | Name                     | Amount        | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | pale ale                 | 5 kg (73.5%)  | 79 %  | --- |
| Grain | Monachijski              | 1 kg (14.7%)  | 80 %  | 16  |
| Grain | Karmelowy żytni Strzegom | 0.5 kg (7.4%) | 75 %  | 150 |
| Grain | pszeniczn                | 0.3 kg (4.4%) | --- % | --- |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Chinook | 25 g   | 60 min   | 11.1 %     |
| Boil    | Marynka | 30 g   | 15 min   | 8.7 %      |
| Boil    | Marynka | 15 g   | 5 min    | 8.7 %      |
| Dry Hop | Marynka | 40 g   | 7 day(s) | 8.7 %      |