

English IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **36**
- SRM **13.6**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **66 C**, Time **20 min**
- Temp **68 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **20 min** at **66C**
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5.5 kg (81.5%)	80 %	8
Grain	Caramel/Crystal Malt - 120L	0.53 kg (7.9%)	72 %	236
Sugar	Brown Sugar, Dark	0.3 kg (4.4%)	100 %	99
Grain	Cara-Pils/Dextrine	0.23 kg (3.4%)	72 %	4
Grain	Biscuit Malt	0.19 kg (2.8%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.1 %
Boil	Fuggles	10 g	40 min	4.5 %
Boil	East Kent Goldings	11 g	40 min	5.1 %
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Boil	Fuggles	11 g	30 min	4.5 %
Boil	East Kent Goldings	11 g	20 min	5.1 %
Boil	Fuggles	11 g	20 min	4.5 %
Boil	East Kent Goldings	11 g	10 min	5.1 %

Boil	Fuggles	11 g	10 min	4.5 %
Boil	East Kent Goldings	11 g	3 min	5.1 %
Boil	Fuggles	5 g	3 min	4.5 %
Dry Hop	Fuggles	25 g	---	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Thames Valley Ale	Ale	Liquid	100 ml	Wyeast Labs

Notes

- Fermentacja ok.20C
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