

English IPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **47**
- SRM **12.9**
- 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 **2.5 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **17.3 liter(s)**

Steps

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

Mash step by step

- Heat up **12.4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (70.7%)	80 %	5
Grain	Monachijski	0.5 kg (10.1%)	80 %	16
Grain	Strzegom Karmel 300	0.25 kg (5.1%)	70 %	299
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (4%)	73 %	120
Grain	Biscuit Malt	0.3 kg (6.1%)	79 %	45
Grain	Karmelowy Pszeniczny Strzegom	0.2 kg (4%)	79 %	130

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	13 %
Boil	Marynka	20 g	15 min	10 %
Dry Hop	Marynka	30 g	7 day(s)	10 %

Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	5 g	Boil	15 min
Water Agent	gips piwowarski	8 g	Boil	60 min