

English IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **38**
- SRM **6.3**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.61 kg (92.2%) | 80 % | 5 |
| Grain | Biscuit Malt | 0.19 kg (3.1%) | 79 % | 45 |
| Grain | viking cookie | 0.28 kg (4.7%) | 80 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Boil | Challenger | 47.5 g | 60 min | 7 % |
| Aroma (end of boil) | Fuggles | 28.5 g | 10 min | 4.5 % |
| Dry Hop | East Kent Goldings | 28.5 g | 3 day(s) | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|---------|------------|
| Safale S-04 | Ale | Dry | 10.92 g | Safale |