

English IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **50**
- SRM **13.9**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Maris Otter Crisp | 4 kg (90.7%) | 83 % | 6 |
| Grain | Caramel/Crystal Malt - 80L | 0.23 kg (5.2%) | 74 % | 158 |
| Grain | Crisp - Dark Crystal | 0.18 kg (4.1%) | 71 % | 420 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | lunga 2020 | 35 g | 60 min | 9 % |
| Boil | East Kent Goldings | 30 g | 10 min | 5.1 % |
| Boil | Fuggles | 30 g | 1 min | 4.5 % |