

English IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **62**
- SRM **7.3**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **16.3 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **12.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.6 kg (88.2%)	80 %	5
Grain	Carared	0.16 kg (3.9%)	75 %	39
Grain	Weyermann - Carapils	0.16 kg (3.9%)	78 %	4
Grain	Viking Melanoidynowy	0.16 kg (3.9%)	75 %	60

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	7.5 %
Boil	Challenger	20 g	15 min	8 %
Boil	Fuggles	20 g	15 min	5 %
Dry Hop	Challenger	30 g	3 day(s)	8 %
Dry Hop	Fuggles	30 g	3 day(s)	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Fermentis