

English IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **43**
- SRM **9.2**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **69 C**, Time **600 min**

Mash step by step

- Heat up **13.6 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **600 min** at **69C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Simpsons - Maris Otter | 3 kg (88.2%) | 81 % | 6 |
| Grain | Caramel/Crystal Malt - 120L | 0.2 kg (5.9%) | 72 % | 140 |
| Grain | Biscuit Malt | 0.2 kg (5.9%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnum | 15 g | 60 min | 10.6 % |
| Boil | Fuggles | 25 g | 15 min | 6 % |