

## English IPA

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- Gravity **14.5 BLG**
- ABV ---
- IBU **53**
- SRM **8**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

### Mash information

- Mash efficiency **77.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.5 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **21.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (82%)	79 %	6
Grain	Pszeniczny	0.5 kg (8.2%)	85 %	4
Grain	Karmelowy Czerwony	0.4 kg (6.6%)	75 %	59
Grain	Płatki owsiane	0.2 kg (3.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	50 g	60 min	9 %
Boil	Fuggles	20 g	30 min	4.5 %
Boil	Fuggles	10 g	15 min	4.5 %
Boil	Fuggles	20 g	5 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	100 ml	Fermentum Mobile