

## ENGLISH IPA (EKG SINGLE HOP)

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **56**
- SRM **10.5**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **15.5 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **12.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale	2.8 kg (77.8%)	80 %	6
Grain	Viking Monachijski Ciemny	0.25 kg (6.9%)	80 %	22
Grain	Castle Malting Crystal	0.25 kg (6.9%)	75 %	150
Grain	Castle Malting Biscuit	0.15 kg (4.2%)	79 %	50
Sugar	Diamant Cukier trzcinowy nierafinowany	0.15 kg (4.2%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	6.3 %
Boil	East Kent Goldings	15 g	30 min	6.3 %
Aroma (end of boil)	East Kent Goldings	15 g	10 min	6.3 %
Whirlpool	East Kent Goldings	10 g	30 min	6.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11.5 g	Fermentis
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