

ENGLISH IPA v2 #33

- Gravity **14.7 BLG**
- ABV ---
- IBU **53**
- SRM **12**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **72.7 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz - Pale Ale	5 kg (88.7%)	80.5 %	6
Grain	Chateau - Crystal	0.3 kg (5.3%)	78 %	150
Grain	Bruntal - Pszeniczny	0.2 kg (3.5%)	83 %	4.5
Grain	Chateau - Special B Malt	0.04 kg (0.7%)	77 %	300
Grain	Bestmalz - Caramelpils	0.1 kg (1.8%)	75 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	40 g	60 min	4.5 %
Boil	Fuggles	30 g	20 min	4.5 %
Boil	East Kent Goldings	30 g	20 min	4.5 %
Aroma (end of boil)	East Kent Goldings	40 g	7 min	4.5 %
Aroma (end of boil)	Target	40 g	7 min	9 %
Dry Hop	East Kent Goldings	30 g	4 day(s)	4.5 %
Dry Hop	Target	40 g	4 day(s)	9 %
Dry Hop	Styrian Golding	20 g	4 day(s)	3.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	150 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	irish moss	3 g	Boil	7 min
Water Agent	Gips	6 g	Mash	---
Water Agent	kwask mlekowy 80%	2.7 g	Mash	---
Water Agent	chlorek magnezu	2 g	Mash	---