

english ipa

- Gravity **16.2 BLG**
- ABV ---
- IBU **43**
- SRM **13.7**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pale Ale | 2.5 kg (66.7%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (26.7%) | 79 % | 22 |
| Grain | Strzegom Karmel 300 | 0.1 kg (2.7%) | 70 % | 333 |
| Grain | płatki owsiane błyskawiczne | 0.15 kg (4%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | Marynka | 15 g | 60 min | 10 % |
| Boil | Kent Goldings | 10 g | 15 min | 5.5 % |
| Boil | Fuggles | 10 g | 15 min | 4.5 % |
| Boil | Sybilla | 10 g | 60 min | 5.9 % |
| Dry Hop | Kent Goldings | 15 g | 5 day(s) | 5.5 % |
| Dry Hop | Fuggles | 15 g | 5 day(s) | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 100 ml | Safale |