

# Inglisz

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **18**
- SRM **9.3**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Fermentables

| Type  | Name               | Amount       | Yield | EBC |
|-------|--------------------|--------------|-------|-----|
| Grain | Viking Munich Malt | 5 kg (80%)   | 78 %  | 18  |
| Grain | Cara-Pils/Dextrine | 0.25 kg (4%) | 72 %  | 4   |
| Grain | Viking Wheat Malt  | 1 kg (16%)   | 83 %  | 5   |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Aroma (end of boil) | Saaz (Czech Republic) | 25 g   | 10 min | 4.5 %      |
| Whirlpool           | Saaz (Czech Republic) | 25 g   | 15 min | 4.5 %      |
| Boil                | Fuggles               | 25 g   | 55 min | 4.5 %      |

## Yeasts

| Name                                     | Type | Form | Amount | Laboratory |
|--|------|------|--------|------------|
| Lallemand - Lalbrew London English-style | Ale  | Dry  | 11 g   | Lallemand  |