

Ipa

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **29**
- SRM **8.8**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|--------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 4.8 kg (80%) | 80 % | 7 |
| Grain | Monachijski | 0.6 kg (10%) | 80 % | 16 |
| Grain | Biscuit Malt | 0.3 kg (5%) | 79 % | 45 |
| Grain | Słód Caramunich Typ II Weyermann | 0.3 kg (5%) | 73 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Boil | Admiral | 15 g | 60 min | 14.3 % |
| Aroma (end of boil) | Admiral | 15 g | 0 min | 14.3 % |
| Dry Hop | Admiral | 20 g | 3 day(s) | 14.3 % |
| Boil | East Kent Goldings | 15 g | 60 min | 5.1 % |
| Aroma (end of boil) | East Kent Goldings | 15 g | 0 min | 5.1 % |
| Dry Hop | East Kent Goldings | 20 g | 3 day(s) | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | --- |