

# Klasyczna IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **39**
- SRM **6.3**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.6 kg (92%)	79 %	6
Grain	Karmelowy Czerwony	0.4 kg (8%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	40 g	60 min	7 %
Boil	Fuggles	20 g	20 min	4.5 %
Boil	East Kent Goldings	20 g	10 min	5.1 %
Dry Hop	Fuggles	30 g	6 day(s)	4.5 %

## Yeasts

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