

# UKIPA

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **60**
- SRM **8.3**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (94.1%)	85 %	7
Grain	Słód Caramunich Typ II Weyermann	0.1 kg (2.9%)	73 %	179
Sugar	Brown Sugar, Light	0.1 kg (2.9%)	100 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	22 g	60 min	11 %
Boil	Admiral	15 g	5 min	12 %
Boil	Pilgrim	15 g	5 min	9 %
Boil	East Kent Goldings	15 g	5 min	5.1 %
Boil	Admiral	10 g	1 min	14.3 %
Boil	Pilgrim	10 g	1 min	9 %
Boil	East Kent Goldings	10 g	1 min	5.1 %
Dry Hop	EKG admiral i Pilgrim	75 g	2 day(s)	1 %