

## #12

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **48**
- SRM **5.8**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **19.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (88.2%)	80 %	5
Grain	Weyermann - Caraamber	0.3 kg (4.4%)	75 %	60
Grain	Pszeniczny	0.25 kg (3.7%)	85 %	3
Sugar	cukier	0.25 kg (3.7%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	30 g	60 min	14.3 %
Boil	Fuggles	20 g	15 min	4.5 %
Boil	East Kent Goldings	20 g	15 min	5.1 %
Aroma (end of boil)	Fuggles	30 g	0 min	4.5 %
Aroma (end of boil)	East Kent Goldings	30 g	0 min	5.1 %
Whirlpool	Fuggles	20 g	20 min	4.5 %
Whirlpool	East Kent Goldings	20 g	20 min	5.1 %
Dry Hop	Fuggles	30 g	4 day(s)	4.5 %
Dry Hop	East Kent Goldings	30 g	4 day(s)	5.1 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Danstar - Nottingham	Ale	Dry	11.5 g	---