

# 160 IPA England

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **47**
- SRM **6.4**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **27.4 liter(s)**

## Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **27.3 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (77.9%)   | 80 %  | 5   |
| Grain | Strzegom Wiedeński   | 1 kg (15.6%)   | 79 %  | 10  |
| Grain | Strzegom Pszeniczny  | 0.3 kg (4.7%)  | 81 %  | 6   |
| Grain | Fawcett - Brown      | 0.12 kg (1.9%) | 72 %  | 180 |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Magnum                 | 25 g   | 60 min | 12.7 %     |
| Boil    | Columbus/Tomahawk/Zeus | 10 g   | 60 min | 12.6 %     |
| Boil    | Sybilla                | 10 g   | 20 min | 7 %        |
| Boil    | Hallertau Tradition    | 10 g   | 20 min | 5.6 %      |
| Boil    | Sybilla                | 10 g   | 1 min  | 7 %        |
| Boil    | Hallertau Tradition    | 10 g   | 1 min  | 5.6 %      |

## Yeasts

| Name                       | Type | Form  | Amount | Laboratory |
|----------------------------|------|-------|--------|------------|
| Fermentis Safale™<br>US-05 | Ale  | Slant | 300 ml | Fermentis  |