

#3 English IPA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **61**
- SRM **11.3**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.34 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.5 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **68.3C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.1 kg (46.7%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 2 kg (44.4%) | 79 % | 16 |
| Grain | Caraaroma | 0.2 kg (4.4%) | 78 % | 400 |
| Grain | Carahell | 0.2 kg (4.4%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Boil | Palisade | 15 g | 30 min | 7.5 % |
| Boil | Palisade | 25 g | 15 min | 7.5 % |
| Aroma (end of boil) | Palisade | 20 g | 0 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Gozdawa Pure Ale Yeast 7 | Ale | Dry | 10 g | --- |