

ale ale

- Gravity **15.4 BLG**
- ABV ---
- IBU **114**
- SRM **10.3**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5.7 kg (91.9%) | 79 % | 6 |
| Grain | Strzegom Karmel 150 | 0.25 kg (4%) | 75 % | 150 |
| Grain | Strzegom Karmel 30 | 0.25 kg (4%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|----------|------------|
| Boil | Pilgrim | 70 g | 60 min | 10 % |
| Boil | Herkules | 20 g | 60 min | 16 % |
| Boil | Pilgrim | 15 g | 20 min | 10 % |
| Boil | English Golding | 20 g | 20 min | 4.3 % |
| Boil | Pilgrim | 15 g | 5 min | 10 % |
| Boil | English Golding | 30 g | 5 min | 4.3 % |
| Dry Hop | English Golding | 50 g | 7 day(s) | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------|--------|---------|--------|
| Other | cukier | 300 g | Boil | 10 min |