

Angielska IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **52**
- SRM **5.9**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **9.6 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	5 kg (86.2%)	80 %	5
Grain	Carahell	0.8 kg (13.8%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	12.1 %
Boil	East Kent Goldings	10 g	30 min	5.1 %
Boil	Fuggles	20 g	30 min	5.9 %
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Whirlpool	Fuggles	10 g	3 min	5.9 %
Whirlpool	East Kent Goldings	10 g	3 min	5.1 %
Dry Hop	Fuggles	10 g	3 day(s)	5.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	100 ml	Fermentum Mobile