

Angielska IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **35**
- SRM **9.4**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32.9 liter(s)**

Steps

- Temp **78 C**, Time **5 min**
- Temp **66 C**, Time **70 min**

Mash step by step

- Heat up **25.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------------|---------------------------|----------------|-------|-----|
| Grain | Pszeniczny | 1 kg (13.7%) | 85 % | 4 |
| 2021 bestmalz | | | | |
| Grain | Weyermann - Pale Ale Malt | 4.5 kg (61.6%) | 85 % | 7 |
| Grain | Caramunich® typ I | 0.5 kg (6.8%) | 73 % | 80 |
| Grain | Caraamber | 0.3 kg (4.1%) | 75 % | 59 |
| Grain | Pilznieński | 1 kg (13.7%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 10 g | 60 min | 5.1 % |
| Boil | Citra | 20 g | 15 min | 12 % |
| Boil | Willamette | 30 g | 15 min | 5 % |
| Boil | East Kent Goldings | 20 g | 15 min | 5.1 % |
| Aroma (end of boil) | Challenger | 30 g | 5 min | 7 % |