

# Angielska IPA 14

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **29**
- SRM **6.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **53 C**, Time **15 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pale ale	4.7 kg (82.5%)	--- %	---
Grain	Weyermann - Caraamber	1 kg (17.5%)	75 %	65

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Flyer	25 g	50 min	6 %
Boil	Sovereign	25 g	20 min	6.1 %
Boil	English Golding	25 g	10 min	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---

## Notes

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