

## Angielska IPA 2

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **30**
- SRM **6.7**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **0 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **15.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.5 kg (84.9%) | 85 %  | 7   |
| Grain | Caramunich® typ I         | 0.2 kg (3.8%)  | 73 %  | 80  |
| Grain | Carabelge                 | 0.4 kg (7.5%)  | 80 %  | 30  |
| Grain | Viking Pilsner malt       | 0.2 kg (3.8%)  | 82 %  | 4   |

### Hops

| Use for             | Name               | Amount | Time     | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Boil                | Magnum             | 14 g   | 60 min   | 11.2 %     |
| Boil                | Fuggles            | 10 g   | 25 min   | 4.5 %      |
| Boil                | Magnum             | 14 g   | 25 min   | 11.2 %     |
| Aroma (end of boil) | East Kent Goldings | 10 g   | 0 min    | 5 %        |
| Aroma (end of boil) | Fuggles            | 10 g   | 0 min    | 4.5 %      |
| Dry Hop             | East Kent Goldings | 20 g   | 4 day(s) | 5 %        |
| Dry Hop             | Magnum             | 10 g   | 4 day(s) | 11.2 %     |
| Dry Hop             | Fuggles            | 10 g   | 4 day(s) | 4.5 %      |

### Yeasts

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-04 | Ale         | Dry         | 11.5 g        | Safale            |