

# Angielska IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **55**
- SRM **6.5**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Soufflet Pale Ale	5 kg (85.5%)	80 %	6
Grain	Monachijski	0.5 kg (8.5%)	80 %	16
Grain	Karmelowy 50	0.25 kg (4.3%)	75 %	59
Grain	Biscuit Malt	0.1 kg (1.7%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	30 g	60 min	11 %
Boil	East Kent Goldings	50 g	15 min	5.4 %
Whirlpool	East Kent Goldings	20 g	10 min	5.4 %
Boil	East Kent Goldings	30 g	5 min	5.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis