

Angielska IPA

- Gravity **13.3 BLG**
- ABV ---
- IBU **48**
- SRM **6.3**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29 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 **17.4 liter(s)** of **76C** water or to achieve **29 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 % |
| Dry Hop | East Kent Goldings | 30 g | 3 day(s) | 5.1 % |

Yeasts

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