

Angielska IPA v2

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **52**
- SRM **10.8**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **54 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **64.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **55.3 liter(s)**
- Total mash volume **71.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 7 kg (44.3%) | 85 % | 7 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 6 kg (38%) | 80 % | 20 |
| Grain | Caraamber | 2.2 kg (13.9%) | 75 % | 59 |
| Grain | Carahell | 0.6 kg (3.8%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Boil | Bramling | 90 g | 60 min | 6 % |
| Boil | East Kent Goldings | 70 g | 40 min | 5.1 % |
| Boil | Fuggles | 70 g | 40 min | 4.5 % |
| Boil | East Kent Goldings | 50 g | 15 min | 5.1 % |
| Boil | Fuggles | 50 g | 15 min | 4.5 % |
| Aroma (end of boil) | East Kent Goldings | 60 g | 0 min | 5.1 % |
| Aroma (end of boil) | Fuggles | 60 g | 0 min | 4.5 % |
| Dry Hop | East Kent Goldings | 60 g | 3 day(s) | 5.1 % |
| Dry Hop | Fuggles | 60 g | 3 day(s) | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 270 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Fining | Whirfloc | 1.5 g | Boil | 15 min |