

# British Empire IPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **37**
- SRM **8.8**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (69.8%)	80 %	5
Grain	Viking Cookie Malt	0.3 kg (7%)	72 %	50
Grain	Strzegom Karmel 30	1 kg (23.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	60 min	7 %
Aroma (end of boil)	Challenger	15 g	20 min	7 %
Aroma (end of boil)	East Kent Goldings	15 g	10 min	5.1 %
Whirlpool	East Kent Goldings	15 g	20 min	5.1 %
Dry Hop	East Kent Goldings	70 g	4 day(s)	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	---