

# Classic English IPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **62**
- SRM **10.5**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Simpsons - Maris Otter | 6 kg (92.3%)  | 81 %  | 6   |
| Grain | Fawcett - Crystal      | 0.5 kg (7.7%) | 70 %  | 160 |

## Hops

| Use for | Name               | Amount | Time     | Alpha acid |
|---------|--------------------|--------|----------|------------|
| Boil    | Challenger         | 50 g   | 60 min   | 7 %        |
| Boil    | Fuggles            | 50 g   | 30 min   | 4.5 %      |
| Boil    | East Kent Goldings | 50 g   | 15 min   | 5.1 %      |
| Dry Hop | East Kent Goldings | 100 g  | 5 day(s) | 5.1 %      |

## Yeasts

| Name                       | Type | Form  | Amount | Laboratory |
|----------------------------|------|-------|--------|------------|
| WLP002 - English Ale Yeast | Ale  | Slant | 200 ml | White Labs |

## Extras

| Type   | Name        | Amount | Use for | Time   |
|--------|-------------|--------|---------|--------|
| Fining | Whirlfloc T | 1.25 g | Boil    | 15 min |