

# EIPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **50**
- SRM **9.6**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26.6 liter(s)**
- Total mash volume **33.3 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **26.6 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter      | 5 kg (75.2%)   | 81 %  | 5   |
| Grain | Fawcett - Crystal           | 0.25 kg (3.8%) | 70 %  | 160 |
| Grain | Strzegom Monachijski typ II | 1 kg (15%)     | 79 %  | 22  |
| Grain | Pszeniczny                  | 0.2 kg (3%)    | 85 %  | 4   |
| Grain | Strzegom Karmel 150         | 0.2 kg (3%)    | 75 %  | 150 |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Marynka | 30 g   | 60 min   | 10 %       |
| Boil                | Chinook | 25 g   | 25 min   | 13 %       |
| Aroma (end of boil) | Marynka | 18 g   | 5 min    | 10 %       |
| Dry Hop             | Marynka | 40 g   | 7 day(s) | 10 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|             |     |     |        |     |
|-------------|-----|-----|--------|-----|
| Safale S-04 | Ale | Dry | 11.2 g | --- |
|-------------|-----|-----|--------|-----|

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g    | Boil    | 15 min |