

EIPA

- Gravity **17.3 BLG**
- ABV ---
- IBU **55**
- SRM **20.5**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.4 liter(s)**

Steps

- Temp **67 C**, Time **70 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (71.4%) | 85 % | 7 |
| Grain | Weyermann - Pilsner Malt | 1 kg (14.3%) | 81 % | 4 |
| Grain | Weyermann - caraaroma | 0.5 kg (7.1%) | 80 % | 350 |
| Grain | Pszeniczny | 0.5 kg (7.1%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | Kent Goldings | 25 g | 15 min | 6 % |
| Boil | Challenger | 50 g | 70 min | 8.3 % |
| Dry Hop | Kent Goldings | 25 g | 7 day(s) | 6 % |
| Boil | Marynka | 12 g | 70 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 20 g | White Labs |