

English India Pale Ale

- Gravity **11.9 BLG**
- ABV ---
- IBU **53**
- SRM **6.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time --- **min**
- Evaporation rate **15 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.05 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **21.9 liter(s)**

Steps

- Temp **44 C**, Time **0 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **47.9C**
- Add grains
- Keep mash **0 min** at **44C**
- Keep mash **40 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **-11.1 liter(s)** of **76C** water

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (92.6%) | 79 % | 6 |
| Grain | Carared | 0.4 kg (7.4%) | 75 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 30 g | 60 min | 8.2 % |
| Boil | Challenger | 30 g | 30 min | 8.2 % |
| Boil | Challenger | 20 g | 15 min | 8.2 % |
| Boil | Fuggles | 15 g | 15 min | 5 % |
| Boil | Fuggles | 15 g | 5 min | 5 % |
| Boil | Challenger | 20 g | 0 min | 8.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11.5 g | Safbrew |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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