

# English IPA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **42**
- SRM **6.3**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **33.9 liter(s)**
- Total mash volume **43.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	7 kg (72.2%)	80 %	6.5
Grain	Pszeniczny	1.2 kg (12.4%)	85 %	4
Grain	karmelowy cara	0.5 kg (5.2%)	--- %	30
Grain	Biscuit Malt	0.5 kg (5.2%)	79 %	50
Grain	Monachijski	0.5 kg (5.2%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	50 g	60 min	14.2 %
Boil	Whitbread Golding (WGV)	15 g	10 min	7.8 %
Boil	East Kent Goldings	20 g	5 min	4.5 %
Dry Hop	East Kent Goldings	30 g	6 day(s)	5.1 %
Dry Hop	Fusion UK	50 g	6 day(s)	4.57 %
Dry Hop	warrior queen	50 g	6 day(s)	6.3 %
Dry Hop	Fuggles	50 g	6 day(s)	4.5 %