

## English IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **72**
- SRM **7.5**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (87%)	--- %	4
Grain	Strzegom Bursztynowy	0.25 kg (4.3%)	70 %	49
Grain	Strzegom Karmel 150	0.25 kg (4.3%)	75 %	150
Sugar	cukier	0.25 kg (4.3%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	50 g	60 min	10 %
Boil	Simcoe	10 g	60 min	11 %
Boil	Chinook PL	15 g	15 min	10 %
Boil	East Kent Goldings	15 g	15 min	4.5 %
Boil	Chinook PL	15 g	1 min	10 %
Boil	East Kent Goldings	15 g	1 min	4.5 %
Boil	Simcoe	13 g	1 min	11 %
Dry Hop	Chinook PL	20 g	7 day(s)	10 %
Dry Hop	East Kent Goldings	20 g	7 day(s)	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale

### Extras

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