

English IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **74**
- SRM **5.6**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	5
Grain	Strzegom Pilzneński	0.5 kg (7.7%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (15.4%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	East Kent Goldings	60 g	30 min	5.1 %
Boil	East Kent Goldings	30 g	15 min	5.1 %
Whirlpool	East Kent Goldings	30 g	5 min	5.1 %
Dry Hop	Epic	30 g	7 day(s)	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11 g	Safale

Extras

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