

## English IPA

- Gravity **13.9 BLG**
- ABV ---
- IBU **51**
- SRM **10.6**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **14.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (72.9%)	79 %	6
Grain	Strzegom pszeniczny	1 kg (20.8%)	81 %	6
Grain	Strzegom Karmel 150	0.3 kg (6.3%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Kent Goldings	25 g	15 min	5.5 %
Boil	Fuggles	25 g	15 min	4.5 %
Boil	Kent Goldings	25 g	5 min	5.5 %
Boil	Fuggles	25 g	5 min	4.5 %

### Yeasts

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

### Extras

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