

English IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **29**
- SRM **6.2**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 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 **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.5 kg (93.8%) | 85 % | 7 |
| Grain | Weyermann - Caraamber | 0.3 kg (6.3%) | 75 % | 65 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Fuggles | 10 g | 70 min | 5.3 % |
| Boil | Willamette | 10 g | 50 min | 4.5 % |
| Boil | Fuggles | 10 g | 50 min | 5.3 % |
| Aroma (end of boil) | Challenger | 10 g | 65 min | 7.8 % |
| Aroma (end of boil) | Willamette | 10 g | 65 min | 4.5 % |
| Dry Hop | Challenger | 20 g | 5 day(s) | 7.8 % |
| Dry Hop | Willamette | 10 g | 5 day(s) | 4.5 % |
| Dry Hop | Fuggles | 10 g | 5 day(s) | 5.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-----|--------|-----------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |
|-------------|-----|-----|--------|-----------|