

ENGLISH IPA #24

- Gravity **14.5 BLG**
- ABV ---
- IBU **55**
- SRM **11.4**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **78.5 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **23.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pale Ale	5 kg (90.3%)	80.5 %	6
Grain	Chateau - Crystal	0.3 kg (5.4%)	78 %	150
Grain	Bruntal - Pszeniczny	0.2 kg (3.6%)	83 %	4.5
Grain	Chateau - Special B Malt	0.04 kg (0.7%)	77 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	12 g	60 min	5.8 %
Boil	Fuggles	20 g	60 min	4.5 %
Boil	Admiral	10 g	60 min	14.2 %
Boil	Fuggles	20 g	20 min	4.5 %
Boil	East Kent Goldings	20 g	20 min	4.5 %
Aroma (end of boil)	East Kent Goldings	30 g	7 min	4.5 %
Aroma (end of boil)	Admiral	17 g	7 min	14.2 %
Aroma (end of boil)	Challenger	20 g	7 min	5.8 %
Dry Hop	Styrian Golding	30 g	5 day(s)	3.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	170 ml	Danstar

Extras

Type	Name	Amount	Use for	Time
Fining	irish moss	3 g	Boil	7 min