

# English IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **30**
- SRM **6.6**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **60 C**, Time **67 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **67 min** at **60C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.5 kg (55.6%)	80 %	7
Grain	Mild Malt	1 kg (22.2%)	80 %	8
Grain	Monachijski	1 kg (22.2%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sovereign	30 g	60 min	4.1 %
Aroma (end of boil)	East Kent Goldings	30 g	10 min	5.4 %
Aroma (end of boil)	Sovereign	30 g	10 min	4.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	30 min