

# English IPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **38**
- SRM **6.3**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.61 kg (92.2%)	80 %	5
Grain	Biscuit Malt	0.19 kg (3.1%)	79 %	45
Grain	viking cookie	0.28 kg (4.7%)	80 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	47.5 g	60 min	7 %
Aroma (end of boil)	Fuggles	28.5 g	10 min	4.5 %
Dry Hop	East Kent Goldings	28.5 g	3 day(s)	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10.92 g	Safale