

## English IPA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **95**
- SRM **5.3**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

### Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **18.2 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (96.2%)	80 %	7
Grain	Strzegom Karmel 30	0.2 kg (3.8%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Extra Styrian Dana	80 g	60 min	10.7 %
Boil	East Kent Goldings	10 g	20 min	4.7 %
Aroma (end of boil)	East Kent Goldings	10 g	10 min	4.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	22 g	---