

# India Pale Ale 14BLG (Twój Browar)

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **57**
- SRM **7.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	4.5 kg (94.7%)	81 %	4
Grain	Crystal II 200	0.25 kg (5.3%)	71 %	200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Phoenix	35 g	60 min	11 %
Boil	Fuggles	25 g	30 min	4.5 %
Aroma (end of boil)	Fuggles	20 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis