

# Inglisz

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **18**
- SRM **9.3**
- Style **English 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 **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Munich Malt	5 kg (80%)	78 %	18
Grain	Cara-Pils/Dextrine	0.25 kg (4%)	72 %	4
Grain	Viking Wheat Malt	1 kg (16%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Saaz (Czech Republic)	25 g	10 min	4.5 %
Whirlpool	Saaz (Czech Republic)	25 g	15 min	4.5 %
Boil	Fuggles	25 g	55 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - Lalbrew London English-style	Ale	Dry	11 g	Lallemand