

IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **65**
- SRM **4.2**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (90%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (10%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lunga	60 g	60 min	10 %
Boil	East Kent Goldings	20 g	30 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	16 g	---