

[P] Angielska IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **47**
- SRM **10.7**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **16.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **11.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **16.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3.1 kg (90.9%)	81 %	6
Grain	Fawcett - Crystal	0.31 kg (9.1%)	70 %	160

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	UK East Kent Goldings	50 g	60 min	5.1 %
Aroma (end of boil)	East Kent Goldings	50 g	1 min	5.1 %
Dry Hop	East Kent Goldings	50 g	3 day(s)	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---