

T#04 English IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **28**
- SRM **7**
- 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 **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **65 C**, Time **10 min**
- Temp **72 C**, Time **5 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **10 min** at **65C**
- Keep mash **5 min** at **72C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (48.4%)	80 %	5
Grain	Viking Wiedeński	2 kg (32.3%)	80 %	9
Grain	Karmelowy Jasny 30EBC	0.5 kg (8.1%)	75 %	30
Grain	Cookie Vikng malt	0.2 kg (3.2%)	75 %	50
Grain	Słód pszeniczny Bestmalz	0.5 kg (8.1%)	82 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Aroma (end of boil)	Marynka	15 g	5 min	10 %

Yeasts

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