

# Whiskey Inida Pale Ale

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **47**
- SRM **4.7**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (83.3%)	80 %	4
Grain	Słód WĘDZONY TORFEM Viking Malt	1 kg (16.7%)	81 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Endeavour	40 g	60 min	9.5 %
Aroma (end of boil)	Fusion UK	40 g	15 min	4.57 %

## Yeasts

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