

Wyspiarz

- Gravity **10 BLG**
- ABV **4 %**
- IBU **31**
- SRM **4.4**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.8 kg (95%)	85 %	7
Grain	Carahell	0.2 kg (5%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pioneer	20 g	60 min	9.5 %
Boil	Wiliamiatte	20 g	15 min	5.2 %
Aroma (end of boil)	Pioneer	10 g	5 min	9.5 %
Aroma (end of boil)	Wiliamiatte	10 g	5 min	5.2 %

Yeasts

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