English IPA 65 z resztek

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **49**
- SRM **6.9**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **65 liter(s)**
- Trub loss **3 %**
- Size with trub loss **67 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **71 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **50.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **34.5 liter(s)** of strike water to **76.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **52.2 liter(s)** of **76C** water or to achieve **71 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	13.5 kg *(86%)*	80 %	5
Grain	Strzegom Karmel 150	0.25 kg *(1.6%)*	75 %	150
Grain	Strzegom Bursztynowy	1 kg *(6.4%)*	70 %	49
Grain	Karmelowy Czerwony	0.25 kg *(1.6%)*	75 %	59
Grain	Strzegom Wiedeński	0.25 kg *(1.6%)*	79 %	10
Grain	Strzegom Monachijski typ II	0.45 kg *(2.9%)*	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	200 g	60 min	5.8 %
Aroma (end of boil)	Fuggles	100 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	34.5 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.