

## British Empire IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **37**
- SRM **8.8**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

### Steps

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

### Mash step by step

- Heat up **12.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (69.8%) | 80 %  | 5   |
| Grain | Viking Cookie Malt   | 0.3 kg (7%)  | 72 %  | 50  |
| Grain | Strzegom Karmel 30   | 1 kg (23.3%) | 75 %  | 30  |

### Hops

| Use for             | Name               | Amount | Time     | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Boil                | Challenger         | 20 g   | 60 min   | 7 %        |
| Aroma (end of boil) | Challenger         | 15 g   | 20 min   | 7 %        |
| Aroma (end of boil) | East Kent Goldings | 15 g   | 10 min   | 5.1 %      |
| Whirlpool           | East Kent Goldings | 15 g   | 20 min   | 5.1 %      |
| Dry Hop             | East Kent Goldings | 70 g   | 4 day(s) | 5.1 %      |

### Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 150 ml | ---        |