

# English IPA 14,0 Blg

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **19**
- SRM **5.4**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **38.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **24.3 liter(s)** of **76C** water or to achieve **38.9 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (82.2%)  | 80 %  | 5   |
| Grain | Caraamber            | 0.3 kg (4.1%) | 75 %  | 59  |
| Grain | Viking Golden ale    | 1 kg (13.7%)  | 80 %  | 14  |

## Hops

| Use for             | Name               | Amount | Time     | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Boil                | Horizon            | 10 g   | 60 min   | 14 %       |
| Boil                | East Kent Goldings | 20 g   | 40 min   | 6.3 %      |
| Aroma (end of boil) | Golding            | 10 g   | 1 min    | 5 %        |
| Aroma (end of boil) | Willamette         | 10 g   | 1 min    | 5 %        |
| Dry Hop             | Golding            | 30 g   | 4 day(s) | 5 %        |
| Dry Hop             | Horizon            | 10 g   | 4 day(s) | 5 %        |
| Dry Hop             | Willamette         | 10 g   | 4 day(s) | 5 %        |

## Yeasts

| Name                       | Type | Form   | Amount  | Laboratory |
|----------------------------|------|--------|---------|------------|
| WLP002 - English Ale Yeast | Ale  | Liquid | 1500 ml | ---        |

|              |
|--------------|
| Starter 1.6l |
|--------------|

**Extras**

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 6 g    | Boil    | 15 min |