

AMSINCK'S IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **49**
- SRM **5.2**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **53.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **70.2 liter(s)**

Mash information

- Mash efficiency **70.3 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **48.6 liter(s)**
- Total mash volume **66.6 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **65 C**, Time **60 min**
- Temp **74 C**, Time **60 min**

Mash step by step

- Heat up **48.6 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **60 min** at **70C**
- Keep mash **60 min** at **74C**
- Sparge using **39.6 liter(s)** of **76C** water or to achieve **70.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	18 kg (100%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	100 g	60 min	5.1 %
Boil	Fuggles	50 g	10 min	4.5 %
Whirlpool	East Kent Goldings	50 g	30 min	5.1 %
Boil	Fuggles	100 g	60 min	4.5 %
Whirlpool	Fuggles	50 g	30 min	4.5 %
Boil	East Kent Goldings	50 g	10 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP013 - London Ale Yeast	Ale	Slant	400 ml	White Labs

Notes

- Zadanie drożdży w 15 C. Fermentacja przez pierwsze 3 dni w temperaturze płynnie rosnącej od 15 do 22 stopni C. Dalsza fermentacja burzliwa aż do osiągnięcia 7 BLG. Potem fermentacja cicha. Opcjonalne

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

chmilenie na zimno EKG 100 g przez 2-3 dni w 16 C.
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