Angielska IPA

- Gravity **14.4 BLG**
- ABV **---**
- IBU **44**
- SRM **5.8**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **67 C**, Time **65 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **65 min** at **67C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	6 kg *(92.3%)*	80 %	4
Grain	Weyermann - Caraamber	0.2 kg *(3.1%)*	75 %	65
Grain	Weyermann pszeniczny jasny	0.3 kg *(4.6%)*	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	40 g	60 min	7 %
Boil	Challenger	20 g	45 min	7 %
Boil	Kent Goldings	20 g	20 min	5.5 %
Boil	Kent Goldings	20 g	10 min	5.5 %
Boil	Kent Goldings	20 g	0 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	15 g	Safale

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	20 g	Boil	15 min

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