

31#IPA14

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **50**
- SRM **9.9**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **58 C**, Time **10 min**
- Temp **66 C**, Time **75 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **63.4C**
- Add grains
- Keep mash **10 min** at **58C**
- Keep mash **75 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.4 kg (43.6%)	81 %	4
Grain	Monachijski	2.7 kg (49.1%)	80 %	16
Grain	Strzegom Karmel 150	0.4 kg (7.3%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	lublin	40 g	0 min	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Ialbrew nottingham	Ale	Dry	11 g	Lallemand