

# Angielska IPA v2

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **52**
- SRM **10.8**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **54 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **64.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **55.3 liter(s)**
- Total mash volume **71.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	7 kg (44.3%)	85 %	7
Grain	Monachijski typ II 20-25 EBC Weyermann	6 kg (38%)	80 %	20
Grain	Caraamber	2.2 kg (13.9%)	75 %	59
Grain	Carahell	0.6 kg (3.8%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling	90 g	60 min	6 %
Boil	East Kent Goldings	70 g	40 min	5.1 %
Boil	Fuggles	70 g	40 min	4.5 %
Boil	East Kent Goldings	50 g	15 min	5.1 %
Boil	Fuggles	50 g	15 min	4.5 %
Aroma (end of boil)	East Kent Goldings	60 g	0 min	5.1 %
Aroma (end of boil)	Fuggles	60 g	0 min	4.5 %
Dry Hop	East Kent Goldings	60 g	3 day(s)	5.1 %
Dry Hop	Fuggles	60 g	3 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	270 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	1.5 g	Boil	15 min