

# Angielska IPA z pędami sosny inne chmiele

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **6.3**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.5 kg (94.8%)	85 %	7
Grain	Weyermann - Caraamber	0.3 kg (5.2%)	75 %	65

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	horizon	10 g	60 min	14 %
Boil	minstrel	10 g	15 min	9.8 %
Boil	horizon	10 g	15 min	14 %
Boil	Fuggles	10 g	1 min	4.5 %
Boil	minstrel	10 g	1 min	9.8 %
Dry Hop	horizon	10 g	5 day(s)	14 %
Dry Hop	Fuggles	10 g	5 day(s)	4.5 %
Dry Hop	minstrel	10 g	5 day(s)	9.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11.5 g	Safale
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### Extras

Type	Name	Amount	Use for	Time
Flavor	pȩdy sosny - sok	250 g	Boil	15 min