

# angielskie ale

- Gravity **14.1 BLG**
- ABV ---
- IBU **54**
- SRM **8.5**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36.6 liter(s)**
- Total mash volume **48.8 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **36.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **38.9 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	10.8 kg (88.5%)	79 %	6
Grain	Strzegom pszeniczny	1 kg (8.2%)	81 %	6
Grain	Strzegom Karmel 150	0.4 kg (3.3%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	50 g	60 min	13 %
Boil	Nugget	50 g	30 min	13 %
Boil	Kent Goldings	50 g	5 min	5.5 %
Aroma (end of boil)	Kent Goldings	100 g	0 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	500 ml	Fermentum Mobile