

# Budyniowe Gaje English IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **4.1**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.8 kg (89.2%)	80 %	5
Grain	Vienna Malt	0.7 kg (10.8%)	78 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	60 min	7 %
Boil	Challenger	20 g	20 min	7 %
Boil	Fuggles	30 g	10 min	4.5 %
Boil	Fuggles	30 g	5 min	4.5 %
Aroma (end of boil)	Fuggles	30 g	0 min	4.5 %
Dry Hop	Mosaic	20 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Liquid	40 ml	White Labs