

## EAST KENT - IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **38**
- SRM **5.2**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **73 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **18.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (80%)	80 %	5
Grain	Viking Wheat Malt	1 kg (16%)	83 %	5
Grain	Słód karmelowy Viking Malt 30	0.25 kg (4%)	79 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	Magnum	20 g	15 min	13.5 %
Boil	East Kent Goldings	10 g	5 min	5.1 %
Whirlpool	Magnum	5 g	20 min	13.5 %
Whirlpool	East Kent Goldings	10 g	20 min	5.1 %
Podczas chłodzenia przy 70 C przerwa na chmielenie.				
Whirlpool	Fuggles	10 g	20 min	4.5 %
Dry Hop	East Kent Goldings	80 g	7 day(s)	5.1 %
Dodawać porcjami przez 5 dni. Potem cold crash 2 dni.				
Dry Hop	Fuggles	10 g	7 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10 g	Lesaffre Fermentis
Drożdże uwodnione przez 30 minut w 150 ml wody o temp 20 stopni C.				