

# EIPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **49**
- SRM **9.8**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (69%)	80 %	5
Grain	golden ale strzegom	1 kg (23%)	80 %	9
Grain	Biscuit Malt	0.25 kg (5.7%)	79 %	45
Grain	Caraaroma	0.1 kg (2.3%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	5.8 %
Boil	Challenger	10 g	45 min	5.8 %
Boil	East Kent Goldings	25 g	30 min	4.5 %
Boil	East Kent Goldings	25 g	10 min	4.5 %
Dry Hop	East Kent Goldings	50 g	3 day(s)	4.5 %
Dry Hop	Challenger	10 g	3 day(s)	5.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	75 ml	Fermentum Mobile