

# EIPA

- Gravity **17.3 BLG**
- ABV ---
- IBU **55**
- SRM **20.5**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.4 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (71.4%)	85 %	7
Grain	Weyermann - Pilsner Malt	1 kg (14.3%)	81 %	4
Grain	Weyermann - caraaroma	0.5 kg (7.1%)	80 %	350
Grain	Pszeniczny	0.5 kg (7.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	25 g	15 min	6 %
Boil	Challenger	50 g	70 min	8.3 %
Dry Hop	Kent Goldings	25 g	7 day(s)	6 %
Boil	Marynka	12 g	70 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	20 g	White Labs