

# English IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **41**
- SRM **11.7**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3 kg (56.1%)	80 %	8
Grain	Strzegom Monachijski typ I	2 kg (37.4%)	79 %	16
Grain	Caraaroma	0.2 kg (3.7%)	78 %	400
Grain	Carahell	0.15 kg (2.8%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	20 g	60 min	10.5 %
Boil	Bramling	20 g	15 min	6 %
Boil	Fuggles	15 g	15 min	4.5 %
Boil	Fuggles	10 g	5 min	4.5 %
Boil	Bramling	15 g	5 min	6 %
Whirlpool	Fuggles	15 g	30 min	4.5 %
Whirlpool	Bramling	15 g	30 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Slant	100 ml	Safale
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### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	whirflock	5 g	Boil	15 min