

# English IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **45**
- SRM **4.7**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter	3 kg (100%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	9.5 %
Boil	Fuggles	20 g	15 min	6.1 %
Boil	East Kent Goldings	20 g	0 min	5.1 %
Dry Hop	Fuggles	30 g	5 day(s)	6.1 %
Dry Hop	East Kent Goldings	30 g	5 day(s)	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	5 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min
Water Agent	Gips piwowarski	2 g	Mash	60 min