

## english ipa

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **37**
- SRM **7.5**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale	5 kg (73.5%)	79 %	---
Grain	Monachijski	1 kg (14.7%)	80 %	16
Grain	Karmelowy żytni Strzegom	0.5 kg (7.4%)	75 %	150
Grain	pszeniczn	0.3 kg (4.4%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	11.1 %
Boil	Marynka	30 g	15 min	8.7 %
Boil	Marynka	15 g	5 min	8.7 %
Dry Hop	Marynka	40 g	7 day(s)	8.7 %