

# English IPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **38**
- SRM **6.3**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.3 liter(s)**

## Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.61 kg (92.2%) | 80 %  | 5   |
| Grain | Biscuit Malt         | 0.19 kg (3.1%)  | 79 %  | 45  |
| Grain | viking cookie        | 0.28 kg (4.7%)  | 80 %  | 40  |

## Hops

| Use for             | Name               | Amount | Time     | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Boil                | Challenger         | 47.5 g | 60 min   | 7 %        |
| Aroma (end of boil) | Fuggles            | 28.5 g | 10 min   | 4.5 %      |
| Dry Hop             | East Kent Goldings | 28.5 g | 3 day(s) | 5.1 %      |

## Yeasts

| Name        | Type | Form | Amount  | Laboratory |
|-------------|------|------|---------|------------|
| Safale S-04 | Ale  | Dry  | 10.92 g | Safale     |