

## English IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **50**
- SRM **13.9**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	4 kg (90.7%)	83 %	6
Grain	Caramel/Crystal Malt - 80L	0.23 kg (5.2%)	74 %	158
Grain	Crisp - Dark Crystal	0.18 kg (4.1%)	71 %	420

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga 2020	35 g	60 min	9 %
Boil	East Kent Goldings	30 g	10 min	5.1 %
Boil	Fuggles	30 g	1 min	4.5 %