

## English IPA II

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **46**
- SRM **9.3**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

### Fermentables

| Type  | Name                           | Amount         | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt         | 3 kg (81.1%)   | 80 %  | 7   |
| Grain | Pszeniczny                     | 0.5 kg (13.5%) | 85 %  | 4   |
| Grain | Brown Malt (British Chocolate) | 0.2 kg (5.4%)  | 70 %  | 200 |

### Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Challenger | 20 g   | 60 min   | 7 %        |
| Boil    | Golding    | 20 g   | 60 min   | 5 %        |
| Boil    | Golding    | 15 g   | 15 min   | 5 %        |
| Boil    | Fuggles    | 15 g   | 10 min   | 4.5 %      |
| Dry Hop | Golding    | 30 g   | 4 day(s) | 5 %        |
| Dry Hop | Fuggles    | 15 g   | 4 day(s) | 4.5 %      |

### Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 150 ml | Safale     |