

# India Pale Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **60**
- SRM **8.3**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **22.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (81.1%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (13.5%)	79 %	16
Grain	Cookie	0.3 kg (4.1%)	80 %	50
Grain	Caraaroma	0.1 kg (1.4%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	African Queen	40 g	60 min	14 %
Aroma (end of boil)	Hallertau Blanc	40 g	10 min	8.8 %
Dry Hop	Ahtanum	40 g	3 day(s)	4.7 %
Dry Hop	Mandarina Bavaria	50 g	3 day(s)	7.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lida	Ale	Dry	2 g	---