

# IPA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **54**
- SRM **4.7**
- 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 **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Pale Ale GOLDEN PROMISE	5.6 kg (94.9%)	79.5 %	5
Grain	Caramel/Crystal Malt - 20L	0.3 kg (5.1%)	75 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Phoenix	44 g	60 min	11 %
Boil	Fuggles	31 g	30 min	4.5 %
Aroma (end of boil)	Fuggles	25 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---