

# 160 IPA England

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **47**
- SRM **6.4**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **27.4 liter(s)**

## Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **27.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (77.9%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (15.6%)	79 %	10
Grain	Strzegom Pszeniczny	0.3 kg (4.7%)	81 %	6
Grain	Fawcett - Brown	0.12 kg (1.9%)	72 %	180

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	12.7 %
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	12.6 %
Boil	Sybilla	10 g	20 min	7 %
Boil	Hallertau Tradition	10 g	20 min	5.6 %
Boil	Sybilla	10 g	1 min	7 %
Boil	Hallertau Tradition	10 g	1 min	5.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safale™ US-05	Ale	Slant	300 ml	Fermentis