

# Angielskie India Pale ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **51**
- SRM **10.1**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.9%)	80 %	5
Grain	Strzegom Karmel 300	0.25 kg (4.5%)	70 %	299
Grain	Biscuit Malt	0.25 kg (4.5%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	5.1 %
Boil	Challenger	25 g	60 min	7 %
Boil	East Kent Goldings	25 g	20 min	5.1 %
Boil	Challenger	25 g	20 min	7 %
Dry Hop	East Kent Goldings	50 g	4 day(s)	5.1 %
Dry Hop	Challenger	50 g	4 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Fining	Mech irlandzki	2 g	Boil	15 min
--------	----------------	-----	------	--------