

## English IPA

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- Gravity **13.3 BLG**
- ABV ---
- IBU **54**
- SRM **11.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

### Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **14.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (70.7%)	79 %	6
Grain	Strzegom Monachijski typ II	0.5 kg (10.1%)	79 %	22
Grain	Caramel/Crystal Malt - 20L	0.25 kg (5.1%)	75 %	39
Grain	Caramunich Malt	0.2 kg (4%)	71.7 %	110
Grain	Biscuit Malt	0.3 kg (6.1%)	79 %	45
Grain	Strzegom pszeniczny	0.2 kg (4%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	13 %
Boil	Marynka	20 g	15 min	10 %
Boil	Marynka	18 g	5 min	10 %

### Yeasts

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

### Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	gips	8 g	Mash	60 min

### Notes

- butelkowanie 3,13g cukru na 0,5l  
*Mar 23, 2016, 11:30 AM*