

English IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **55**
- SRM **7.7**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 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 **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (85.5%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (8.5%) | 79 % | 16 |
| Grain | Strzegom Karmel 30 | 0.25 kg (4.3%) | 75 % | 30 |
| Grain | Strzegom Karmel 300 | 0.1 kg (1.7%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | lunga | 50 g | 60 min | 11 % |
| Aroma (end of boil) | Jester | 50 g | 0 min | 6.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11.5 g | --- |