

English ipa

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **8.3**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (80.6%) | 80 % | 5 |
| Grain | Caramel/Crystal Malt - 40L | 0.4 kg (6.5%) | 74 % | 79 |
| Grain | Biscuit Malt | 0.4 kg (6.5%) | 79 % | 45 |
| Grain | Briess - Aromatic Malt | 0.4 kg (6.5%) | 77 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Boil | Magnum | 10 g | 60 min | 13.5 % |
| Boil | Challenger | 10 g | 60 min | 7 % |
| Aroma (end of boil) | East Kent Goldings | 10 g | 5 min | 5.1 % |
| Dry Hop | East Kent Goldings | 30 g | 3 day(s) | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|-------------|
| Wyeast - London Ale III | Ale | Liquid | 125 ml | Wyeast Labs |