

English IPA

- Gravity **15.2 BLG**
- ABV ---
- IBU **46**
- SRM **10.9**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (75.5%)	79 %	6
Grain	Strzegom pszeniczny	1 kg (18.9%)	81 %	6
Grain	Strzegom Karmel 150	0.3 kg (5.7%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	25 g	60 min	10.5 %
Boil	Golding	25 g	15 min	4.8 %
Boil	Fuggles	25 g	15 min	4.5 %
Boil	Golding	25 g	5 min	4.8 %
Boil	Fuggles	25 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale