

English IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **35**
- SRM **11.3**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.4 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|--------|------|
| Grain | Abbey Castle | 0.1 kg (3%) | 80 % | 45 |
| Grain | Viking Pale Ale malt | 3 kg (89.3%) | 80 % | 5 |
| Grain | Special B Malt | 0.1 kg (3%) | 65.2 % | 315 |
| Grain | Platki owsiane | 0.15 kg (4.5%) | 60 % | 3 |
| Grain | Briess - Dark Chocolate Malt | 0.01 kg (0.3%) | 60 % | 1100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 30 g | 15 min | 4.7 % |
| Boil | Fuggles | 20 g | 1 min | 4.7 % |
| Boil | lunga | 10 g | 58 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|--------|------------|
| Danstar - Windsor Ale | Ale | Slant | 100 ml | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 3 g | Mash | 70 min |