

English IPA 65 z resztek

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **49**
- SRM **6.9**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **65 liter(s)**
- Trub loss **3 %**
- Size with trub loss **67 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **71 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **50.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **34.5 liter(s)** of strike water to **76.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **52.2 liter(s)** of **76C** water or to achieve **71 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 13.5 kg (86%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.25 kg (1.6%) | 75 % | 150 |
| Grain | Strzegom Bursztynowy | 1 kg (6.4%) | 70 % | 49 |
| Grain | Karmelowy Czerwony | 0.25 kg (1.6%) | 75 % | 59 |
| Grain | Strzegom Wiedeński | 0.25 kg (1.6%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 0.45 kg (2.9%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Challenger | 200 g | 60 min | 5.8 % |
| Aroma (end of boil) | Fuggles | 100 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 34.5 g | Fermentis |