

## english ipa

- Gravity **16.2 BLG**
- ABV ---
- IBU **43**
- SRM **13.7**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15.8 liter(s)**

### Steps

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

### Mash step by step

- Heat up **12 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	2.5 kg (66.7%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (26.7%)	79 %	22
Grain	Strzegom Karmel 300	0.1 kg (2.7%)	70 %	333
Grain	płatki owsiane błyskawiczne	0.15 kg (4%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Kent Goldings	10 g	15 min	5.5 %
Boil	Fuggles	10 g	15 min	4.5 %
Boil	Sybilla	10 g	60 min	5.9 %
Dry Hop	Kent Goldings	15 g	5 day(s)	5.5 %
Dry Hop	Fuggles	15 g	5 day(s)	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale