

EPIC English IPA

- Gravity **15.4 BLG**
- ABV ---
- IBU **56**
- SRM **8.2**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4.5 kg (80.9%)	81 %	6
Adjunct	Platki owsiane	0.48 kg (8.6%)	85 %	3
Grain	Biscuit Malt	0.48 kg (8.6%)	79 %	45
Grain	Strzegom Karmel 300	0.1 kg (1.8%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	30 g	60 min	14.3 %
Boil	archer	25 g	30 min	4.3 %
Boil	epic	25 g	10 min	3.7 %
Boil	archer	25 g	5 min	4.3 %
Boil	epic	25 g	0 min	3.7 %
Dry Hop	Admiral	20 g	5 day(s)	14.3 %
Dry Hop	Fuggles	15 g	5 day(s)	4.5 %
Dry Hop	Cascade	25 g	5 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis