

# India Pale Ale 15BLG

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Keep mash **0 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (81.8%)	81 %	4
Grain	Strzegom Monachijski typ I	0.7 kg (12.7%)	79 %	16
Grain	Carared	0.3 kg (5.5%)	75 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	40 g	60 min	5.1 %
Boil	Fuggles	25 g	30 min	4.5 %
Boil	Fuggles	25 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Dry	11.5 g	Gozdawa