

# Indian Pale ale 14 BLG

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **65**
- SRM **30.6**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **23.7 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **5.7 liter(s) / kg**
- Mash size **27.4 liter(s)**
- Total mash volume **32.2 liter(s)**

## Steps

- Temp **54 C**, Time **10 min**
- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **27.4 liter(s)** of strike water to **57C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **75 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **1.1 liter(s)** of **76C** water or to achieve **23.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Caramunich Typ II Weyermann	2.1 kg (43.7%)	73 %	120
Grain	Słód Caramunich Typ II Weyermann	2.38 kg (49.5%)	73 %	120
Grain	Karmelowy Jasny 30EBC	0.33 kg (6.9%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	47.62 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	38.1 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M36 Liberty Bell Ale	Ale	Dry	9.52 g	Mangrove Jack's

## Notes

- 16 litrów wstępnie  
13,5 litra do wystadzania.

Dec 10, 2022, 8:30 PM