

T#04 English IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **28**
- SRM **7**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **65 C**, Time **10 min**
- Temp **72 C**, Time **5 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **10 min** at **65C**
- Keep mash **5 min** at **72C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (48.4%) | 80 % | 5 |
| Grain | Viking Wiedeński | 2 kg (32.3%) | 80 % | 9 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (8.1%) | 75 % | 30 |
| Grain | Cookie Vikng malt | 0.2 kg (3.2%) | 75 % | 50 |
| Grain | Słód pszeniczny Bestmalz | 0.5 kg (8.1%) | 82 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Chinook | 20 g | 60 min | 13 % |
| Aroma (end of boil) | Marynka | 15 g | 5 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |