EIPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **50**
- SRM **9.6**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26.6 liter(s)**
- Total mash volume **33.3 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **26.6 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5 kg *(75.2%)*	81 %	5
Grain	Fawcett - Crystal	0.25 kg *(3.8%)*	70 %	160
Grain	Strzegom Monachijski typ II	1 kg *(15%)*	79 %	22
Grain	Pszeniczny	0.2 kg *(3%)*	85 %	4
Grain	Strzegom Karmel 150	0.2 kg *(3%)*	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Chinook	25 g	25 min	13 %
Aroma (end of boil)	Marynka	18 g	5 min	10 %
Dry Hop	Marynka	40 g	7 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Safale S-04	Ale	Dry	11.2 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min