

## #29 Europe Indian Pale Ale

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **42**
- SRM **6.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **2 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (37%)	79 %	6
Grain	Colorado Pale Ale	2.5 kg (37%)	79 %	6
Grain	Strzegom Monachijski typ I	1.5 kg (22.2%)	79 %	16
Sugar	Cukier	0.25 kg (3.7%)	100 %	1

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles - UK	20 g	60 min	4.2 %
Boil	Sybilla - PL	15 g	60 min	6.5 %
Boil	Comet- DE	20 g	60 min	8.8 %
Aroma (end of boil)	Comet - DE	25 g	7 min	8.8 %
Aroma (end of boil)	Experimental GR50 -FR	25 g	7 min	6.1 %
Dry Hop	TNT - DE	100 g	1 day(s)	12.6 %
Dry Hop	Comet	25 g	1 day(s)	8.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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M36 LIBERTY BELL ALE	Ale	Dry	10 g	---
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### Notes

- Słabe piwo, bardzo słodowe, wyczuwalny alkohol, brak aromatów chmielowych - do poprawy  
*May 31, 2018, 8:17 PM*