

31#IPA14

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **50**
- SRM **9.9**
- Style **English 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **58 C**, Time **10 min**
- Temp **66 C**, Time **75 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **63.4C**
- Add grains
- Keep mash **10 min** at **58C**
- Keep mash **75 min** at **66C**
- Keep mash **15 min** at **76C**
- 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 | 2.4 kg (43.6%) | 81 % | 4 |
| Grain | Monachijski | 2.7 kg (49.1%) | 80 % | 16 |
| Grain | Strzegom Karmel 150 | 0.4 kg (7.3%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 10 % |
| Boil | lublin | 40 g | 0 min | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand Ialbrew nottingham | Ale | Dry | 11 g | Lallemand |