

## #60 EIPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **51**
- SRM **8.2**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **13.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **2 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.36 kg (75.3%)	80 %	5
Grain	Caramel/Crystal Malt - 60L	0.2 kg (4.5%)	74 %	118
Grain	Strzegom Monachijski typ I	0.5 kg (11.2%)	79 %	16
Grain	Pszeniczny	0.4 kg (9%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	35 g	60 min	7 %
Boil	East Kent Goldings	20 g	15 min	5.1 %
Whirlpool	Fuggles	20 g	20 min	4.5 %
Aroma (end of boil)	East Kent Goldings	20 g	10 min	5.1 %
Dry Hop	East Kent Goldings	20 g	3 day(s)	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Slant	250 ml	Fermentum Mobile