

Angielska IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **35**
- SRM **9.4**
- 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 **55 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32.9 liter(s)**

Steps

- Temp **78 C**, Time **5 min**
- Temp **66 C**, Time **70 min**

Mash step by step

- Heat up **25.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1 kg (13.7%)	85 %	4
2021 bestmalz				
Grain	Weyermann - Pale Ale Malt	4.5 kg (61.6%)	85 %	7
Grain	Caramunich® typ I	0.5 kg (6.8%)	73 %	80
Grain	Caraamber	0.3 kg (4.1%)	75 %	59
Grain	Pilznieński	1 kg (13.7%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	10 g	60 min	5.1 %
Boil	Citra	20 g	15 min	12 %
Boil	Willamette	30 g	15 min	5 %
Boil	East Kent Goldings	20 g	15 min	5.1 %
Aroma (end of boil)	Challenger	30 g	5 min	7 %