

# Angielska IPA 20\_Bro

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **22**
- SRM **6.2**
- 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 **85 %**
- Liquor-to-grist ratio **3.15 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **19.9 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **7 min**

## Mash step by step

- Heat up **15.1 liter(s)** of strike water to **75.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **7 min** at **76C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (93.8%)	85 %	7
Grain	Weyermann - Caraamber	0.3 kg (6.3%)	75 %	65

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	10 g	60 min	12.9 %
Boil	Willamette	10 g	15 min	5 %
Boil	Horizon	10 g	15 min	12.9 %
Aroma (end of boil)	East Kent Goldings	10 g	0 min	5.1 %
Aroma (end of boil)	Willamette	10 g	0 min	5 %
Dry Hop	East Kent Goldings	20 g	5 day(s)	5.1 %
Dry Hop	Horizon	10 g	5 day(s)	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale