

Angielska IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **6.9**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **9 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **0 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.5 kg (90%) | 85 % | 7 |
| Grain | Caraamber | 0.5 kg (10%) | 80 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Boil | Horizon | 10 g | 60 min | 14 % |
| Boil | Willamette | 10 g | 25 min | 4.5 % |
| Boil | Horizon | 10 g | 25 min | 14 % |
| Aroma (end of boil) | East Kent Goldings | 10 g | 0 min | 5 % |
| Aroma (end of boil) | Willamette | 10 g | 0 min | 4.5 % |
| Dry Hop | East Kent Goldings | 20 g | 4 day(s) | 5 % |
| Dry Hop | Horizon | 10 g | 4 day(s) | 14 % |
| Dry Hop | Willamette | 10 g | 4 day(s) | 4.5 % |

Yeasts

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