

# Angielska IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **70**
- SRM **9.3**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **1 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **29.3 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **28.7 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **22.6 liter(s)** of strike water to **69.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (82%)	80 %	7.5
Grain	Cookie	0.5 kg (8.2%)	75 %	50
Grain	Rice, Flaked	0.5 kg (8.2%)	70 %	2
Grain	Caraaroma	0.1 kg (1.6%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	70 g	30 min	11 %
Boil	Agnus	30 g	5 min	11.2 %
Boil	Kazbek	30 g	5 min	7.1 %
Boil	Challenger	30 g	5 min	8.5 %
Whirlpool	Kazbek	20 g	---	7.1 %
Whirlpool	Challenger	20 g	---	8.5 %
Whirlpool	Agnus	20 g	---	11.2 %
Dry Hop	Kazbek	50 g	3 day(s)	7.1 %
Dry Hop	Challenger	50 g	3 day(s)	8.5 %
Dry Hop	Agnus	50 g	3 day(s)	11.2 %