

# Angielska IPA

- Gravity **14.4 BLG**
- ABV ---
- IBU **44**
- SRM **5.8**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **67 C**, Time **65 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **65 min** at **67C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Pale Ale                   | 6 kg (92.3%)  | 80 %  | 4   |
| Grain | Weyermann - Caraamber      | 0.2 kg (3.1%) | 75 %  | 65  |
| Grain | Weyermann pszeniczny jasny | 0.3 kg (4.6%) | 80 %  | 6   |

## Hops

| Use for | Name          | Amount | Time   | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil    | Challenger    | 40 g   | 60 min | 7 %        |
| Boil    | Challenger    | 20 g   | 45 min | 7 %        |
| Boil    | Kent Goldings | 20 g   | 20 min | 5.5 %      |
| Boil    | Kent Goldings | 20 g   | 10 min | 5.5 %      |
| Boil    | Kent Goldings | 20 g   | 0 min  | 5.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 15 g   | Safale     |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 20 g   | Boil    | 15 min |