

# Angielski Ejl

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **53**
- SRM **8.2**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.95 kg (85%)	80 %	5
Grain	Strzegom Karmel 150	0.35 kg (5%)	75 %	150
Grain	Pszeniczny	0.7 kg (10%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	15.5 %
Aroma (end of boil)	Challenger	20 g	10 min	7 %
Aroma (end of boil)	East Kent Goldings	20 g	10 min	5.1 %
Whirlpool	Challenger	20 g	5 min	7 %
Whirlpool	East Kent Goldings	20 g	5 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale