

Browamator English India Pale Ale

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **24**
- SRM **6**
- 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 **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **3 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **3 min** at **76C**
- Sparge using **13.3 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%)	86 %	7
Grain	Caraamber	0.3 kg (6.3%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	10 g	60 min	14 %
Boil	Epic	10 g	15 min	3.7 %
Boil	Horizon	10 g	15 min	14 %
Aroma (end of boil)	First Gold	10 g	1 min	9.2 %
Aroma (end of boil)	Epic	10 g	1 min	3.7 %
Dry Hop	First Gold	20 g	4 day(s)	9.2 %
Dry Hop	Epic	10 g	4 day(s)	3.7 %
Dry Hop	Horizon	10 g	4 day(s)	14 %

Yeasts

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