

Budyniowe Gaje English IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **4.1**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.8 kg (89.2%) | 80 % | 5 |
| Grain | Vienna Malt | 0.7 kg (10.8%) | 78 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Challenger | 20 g | 60 min | 7 % |
| Boil | Challenger | 20 g | 20 min | 7 % |
| Boil | Fuggles | 30 g | 10 min | 4.5 % |
| Boil | Fuggles | 30 g | 5 min | 4.5 % |
| Aroma (end of boil) | Fuggles | 30 g | 0 min | 4.5 % |
| Dry Hop | Mosaic | 20 g | 7 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| WLP002 - English Ale Yeast | Ale | Liquid | 40 ml | White Labs |