

# EIPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **45**
- SRM **8**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (83.3%)	79 %	6
Grain	Strzegom Bursztynowy	1 kg (16.7%)	70 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat PL	30 g	60 min	11.2 %
Boil	Fuggles UK	20 g	40 min	4.5 %
Boil	Fuggles UK	20 g	20 min	4.5 %
Boil	Fuggles UK	30 g	0 min	4.5 %
Dry Hop	Fuggles UK	50 g	5 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min