

# English India Pale Ale

- Gravity **11.9 BLG**
- ABV ---
- IBU **53**
- SRM **6.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time --- **min**
- Evaporation rate **15 %/h**
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.05 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **21.9 liter(s)**

## Steps

- Temp **44 C**, Time **0 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **47.9C**
- Add grains
- Keep mash **0 min** at **44C**
- Keep mash **40 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **-11.1 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (92.6%)	79 %	6
Grain	Carared	0.4 kg (7.4%)	75 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	8.2 %
Boil	Challenger	30 g	30 min	8.2 %
Boil	Challenger	20 g	15 min	8.2 %
Boil	Fuggles	15 g	15 min	5 %
Boil	Fuggles	15 g	5 min	5 %
Boil	Challenger	20 g	0 min	8.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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