

English IPA#1

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **35**
- SRM **6.3**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (63.6%)	80 %	5
Grain	Viking Vienna Malt	1.5 kg (27.3%)	79 %	7
Grain	Viking Karmel 150	0.2 kg (3.6%)	75 %	150
Grain	Viking Wheat Malt	0.3 kg (5.5%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	6.1 %
Boil	Fuggles	30 g	15 min	5.9 %
Boil	East Kent Goldings	30 g	15 min	6.3 %
Aroma (end of boil)	Fuggles	30 g	0 min	5.9 %
Dry Hop	East Kent Goldings	50 g	4 day(s)	6.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Slant	250 ml	fermentis

Extras

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

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	4 g	Mash	60 min