

# English IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **29**
- SRM **6.3**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **38.5 liter(s)**
- Total mash volume **49.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (90.9%)	80 %	5
Grain	cookie	0.5 kg (4.5%)	80 %	5
Grain	Strzegom Karmel 150	0.3 kg (2.7%)	75 %	150
Grain	Karmelowy Jasny 30EBC	0.2 kg (1.8%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	70 min	7.6 %
Boil	Fuggles	30 g	70 min	5 %
Boil	Fuggles	30 g	70 min	5 %
Aroma (end of boil)	Styrian Golding	30 g	1 min	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	Fermentis