

## English ipa

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **8.3**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (80.6%)	80 %	5
Grain	Caramel/Crystal Malt - 40L	0.4 kg (6.5%)	74 %	79
Grain	Biscuit Malt	0.4 kg (6.5%)	79 %	45
Grain	Briess - Aromatic Malt	0.4 kg (6.5%)	77 %	39

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Challenger	10 g	60 min	7 %
Aroma (end of boil)	East Kent Goldings	10 g	5 min	5.1 %
Dry Hop	East Kent Goldings	30 g	3 day(s)	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	125 ml	Wyeast Labs