

# English IPA

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **32**
- SRM **10.9**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.1 kg (46.7%)	80 %	5
Grain	Monachijski	2 kg (44.4%)	80 %	16
Grain	Caraaroma	0.2 kg (4.4%)	78 %	400
Grain	Carahell	0.2 kg (4.4%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	5.2 %
Boil	Cascade PL	15 g	30 min	5.2 %
Boil	Cascade PL	25 g	15 min	5.2 %
Boil	Cascade PL	20 g	0 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
brewgo ale	Ale	Dry	11 g	browin