

English IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **44**
- SRM **8.2**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **6 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Karmelowy Czerwony | 1.4 kg (20.3%) | 75 % | 40 |
| Grain | Strzegom Monachijski typ II | 1 kg (14.5%) | 79 % | 22 |
| Grain | Viking Pale Ale malt | 4.5 kg (65.2%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Marynka | 10 g | 60 min | 10 % |
| Boil | Citra | 20 g | 60 min | 12 % |
| Boil | Chinook | 40 g | 15 min | 10.6 % |
| Dry Hop | Chinook | 40 g | 4 day(s) | 10.6 % |
| Dry Hop | Chinook | 20 g | 0 day(s) | 10.6 % |