

English IPA II

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **46**
- SRM **9.3**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (81.1%)	80 %	7
Grain	Pszeniczny	0.5 kg (13.5%)	85 %	4
Grain	Brown Malt (British Chocolate)	0.2 kg (5.4%)	70 %	200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	60 min	7 %
Boil	Golding	20 g	60 min	5 %
Boil	Golding	15 g	15 min	5 %
Boil	Fuggles	15 g	10 min	4.5 %
Dry Hop	Golding	30 g	4 day(s)	5 %
Dry Hop	Fuggles	15 g	4 day(s)	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	Safale