

Klasyczna IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **39**
- SRM **6.3**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 4.6 kg (92%) | 79 % | 6 |
| Grain | Karmelowy Czerwony | 0.4 kg (8%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|----------|------------|
| Boil | Challenger | 40 g | 60 min | 7 % |
| Boil | Fuggles | 20 g | 20 min | 4.5 % |
| Boil | East Kent Goldings | 20 g | 10 min | 5.1 % |
| Dry Hop | Fuggles | 30 g | 6 day(s) | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |