

TAKIE SE ENGLISH ALE

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **54**
- SRM **10.7**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3 kg (46.9%)	81 %	6
Grain	Strzegom Wiedeński	1 kg (15.6%)	79 %	10
Grain	Strzegom Monachijski typ II	1 kg (15.6%)	79 %	22
Grain	Słód owsiany Fawcett	0.8 kg (12.5%)	61 %	5
Grain	Caramel/Crystal Malt - 120L	0.3 kg (4.7%)	72 %	236
Grain	Pszeniczny	0.3 kg (4.7%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	7 %
Boil	East Kent Goldings	25 g	20 min	5.1 %
Boil	Fuggles	25 g	20 min	4.5 %
Boil	East Kent Goldings	25 g	7 min	5.1 %
Boil	Fuggles	25 g	7 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

Extras

Type	Name	Amount	Use for	Time
Fining	mech	5 g	Boil	15 min
Water Agent	gips	4 g	Mash	60 min

Notes

- Fermentacja w 19-20oC
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