

## english ipa

- Gravity **16.2 BLG**
- ABV ---
- IBU **43**
- SRM **13.7**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15.8 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pale Ale                    | 2.5 kg (66.7%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ II | 1 kg (26.7%)   | 79 %  | 22  |
| Grain | Strzegom Karmel 300         | 0.1 kg (2.7%)  | 70 %  | 333 |
| Grain | płatki owsiane błyskawiczne | 0.15 kg (4%)   | 80 %  | 2   |

### Hops

| Use for | Name          | Amount | Time     | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil    | Marynka       | 15 g   | 60 min   | 10 %       |
| Boil    | Kent Goldings | 10 g   | 15 min   | 5.5 %      |
| Boil    | Fuggles       | 10 g   | 15 min   | 4.5 %      |
| Boil    | SyBILLA       | 10 g   | 60 min   | 5.9 %      |
| Dry Hop | Kent Goldings | 15 g   | 5 day(s) | 5.5 %      |
| Dry Hop | Fuggles       | 15 g   | 5 day(s) | 4.5 %      |

### Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 100 ml | Safale     |