English Breakfast

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **38**
- SRM **7.5**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **20.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Best	3.4 kg *(85%)*	80 %	6
Grain	Münchner Malz Best	0.4 kg *(10%)*	78 %	20
Grain	Caramunich 2 Best	0.2 kg *(5%)*	73 %	120
Sugar	Sugar, Table (Sucrose)	0 kg	100 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling	10 g	60 min	6.4 %
Boil	East Kent Goldings	10 g	60 min	4 %
Boil	Bramling	10 g	30 min	6.4 %
Boil	East Kent Goldings	10 g	30 min	4 %
Boil	Bramling	10 g	15 min	6.4 %
Boil	East Kent Goldings	10 g	15 min	4 %
Boil	Callista	5 g	15 min	3 %
Boil	Bramling	10 g	5 min	6.4 %
Boil	East Kent Goldings	10 g	5 min	4 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III 1318	Ale	Liquid	500 ml	Wyeast Labs

Notes

- CaSO4 3g gips piwowarski
  CaCl2 3ml chlorek wapnia
  80% kwas mlekowy 1 ml
  Aug 28, 2020, 10:45 PM