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

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