

English IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **35**
- SRM **11.3**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.4 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Abbey Castle	0.1 kg (3%)	80 %	45
Grain	Viking Pale Ale malt	3 kg (89.3%)	80 %	5
Grain	Special B Malt	0.1 kg (3%)	65.2 %	315
Grain	Platki owsiane	0.15 kg (4.5%)	60 %	3
Grain	Briess - Dark Chocolate Malt	0.01 kg (0.3%)	60 %	1100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	15 min	4.7 %
Boil	Fuggles	20 g	1 min	4.7 %
Boil	Iunga	10 g	58 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Slant	100 ml	Danstar

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	3 g	Mash	70 min