

49. New England IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **30**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **10.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **2 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (74.6%)	80 %	4
Grain	Strzegom Pszeniczny	0.7 kg (20.9%)	81 %	6
Grain	Płatki owsiane	0.15 kg (4.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	15 min	13.2 %
Boil	Galaxy	20 g	5 min	15 %
Boil	Galaxy	30 g	2 min	15 %
Dry Hop	Galaxy	50 g	5 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM 10	Ale	Liquid	600 ml	Fermentum Mobile

Notes

- 04.01 - zlanie na "cichą" i chłodzenie
 - 05.01 - dodanie po 25g galaxy na cichą do każdego z 5l. Mieszanie wiadrem. Temperatura ok 12°C na dolnym.
 - 06.01 - mieszanie 3 razy dziennie, temperatura 12-14°C.
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