

# AIPA a'la New England

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **66**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.8 kg (64%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (13.3%)	81 %	6
Grain	Płatki owsiane	0.5 kg (6.7%)	85 %	3
Grain	Strzegom Karmel 30	0.5 kg (6.7%)	75 %	30
Sugar	Cukier	0.7 kg (9.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	80 g	60 min	10 %
Whirlpool	Cascade	30 g	5 min	6 %
Whirlpool	Mosaic	10 g	5 min	10 %
Whirlpool	Chinook	10 g	5 min	13 %
Dry Hop	Mosaic	40 g	5 day(s)	10 %
Dry Hop	Chinook	40 g	5 day(s)	13 %
Dry Hop	Cascade	20 g	5 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

## Notes

- Po chmieleniu na zimno klarowanie żelatyną, niezwykle metne od chmielu. Przed klarowaniem aromat i smak bardzo przypomina New England. Bardzo silny aromat grapefruitów, chmiel bardzo intensywny w smaku.

*Jan 16, 2019, 8:19 PM*