

AIPA a'la New England #3

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **53**
- SRM **6.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **80C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (58.8%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (11.8%)	81 %	6
Grain	Płatki owsiane	1 kg (11.8%)	85 %	3
Grain	Strzegom Karmel 30	1 kg (11.8%)	75 %	30
Sugar	Cukier	0.5 kg (5.9%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	45 g	60 min	15.5 %
Whirlpool	Cascade	10 g	5 min	6 %
Whirlpool	Simcoe	10 g	5 min	13.2 %
Whirlpool	Chinook	10 g	5 min	13 %
Dry Hop	Mosaic	40 g	5 day(s)	10 %
Dry Hop	Simcoe	40 g	5 day(s)	13.2 %
Dry Hop	Cascade	40 g	5 day(s)	6 %

Yeasts

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