

# Black new england ipa

- Gravity **15.2 BLG**
- ABV ---
- IBU **51**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1.5 kg (28.8%)	79 %	10
Grain	Strzegom Pszeniczny	1.5 kg (28.8%)	81 %	6
Grain	Strzegom Pale Ale	1.2 kg (23.1%)	79 %	6
Grain	Strzegom Karmel 30	0.2 kg (3.8%)	75 %	30
Grain	Oats, Flaked	0.8 kg (15.4%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	10 g	30 min	9.1 %
Boil	Cascade	10 g	30 min	6.8 %
Boil	Centennial	10 g	25 min	9.1 %
Boil	Cascade	10 g	25 min	6.8 %
Boil	Centennial	10 g	20 min	9.1 %
Boil	Cascade	10 g	20 min	6.8 %
Boil	Mosaic	10 g	15 min	10 %
Boil	Cascade	5 g	15 min	6.8 %
Boil	Mosaic	10 g	10 min	10 %

Boil	Cascade	5 g	10 min	6.8 %
Boil	Mosaic	10 g	5 min	10 %
Boil	Cascade	5 g	5 min	6.8 %
Aroma (end of boil)	Mosaic	10 g	0 min	10 %
Aroma (end of boil)	Cascade	15 g	0 min	6.8 %
Dry Hop	Citra	30 g	3 day(s)	12.4 %
Dry Hop	Mosaic	30 g	2 day(s)	10 %
Dry Hop	Amarillo	30 g	3 day(s)	8.8 %
Dry Hop	Cascade	30 g	2 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	22 g	Danstar

## Notes

- Po 4 dniach burzliwej 30g - Centennial i 30g Cascade  
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