

## New England DIPA ||| Citra & Galaxy

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **69**
- SRM **5.3**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

### Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **27 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (66.7%)	80 %	5
Grain	Słód owsiany Fawcett	1 kg (11.1%)	61 %	5
Grain	Słód pszeniczny Bestmalz	1 kg (11.1%)	82 %	5
Grain	Płatki pszeniczne	0.5 kg (5.6%)	85 %	3
Grain	Płatki owsiane	0.5 kg (5.6%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	30 g	60 min	15 %
Boil	Citra	20 g	20 min	12 %
Whirlpool	Galaxy	20 g	30 min	15 %
Whirlpool	Citra	50 g	30 min	12 %
Dry Hop	Galaxy	50 g	3 day(s)	15 %
Dry Hop	Citra	120 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Slant	200 ml	Fermentum Mobile

## Notes

- Zbyt wysoka goryczka - zmniejszyć ilość chmielu na 60min.  
*Mar 12, 2019, 10:43 PM*