

# New england double ipa

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **53**
- SRM **4.5**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **17.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **17.7 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **17.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.7 kg (40.1%)	85 %	7
Grain	Heidelberg	1.1 kg (25.9%)	80.5 %	2
Grain	Pszeniczny	0.2 kg (4.7%)	85 %	4
Grain	Płatki pszeniczne	0.4 kg (9.4%)	85 %	3
Grain	Płatki owsiane	0.4 kg (9.4%)	85 %	3
Sugar	glukoza	0.15 kg (3.5%)	--- %	---
Grain	Briess - Carapils Malt	0.14 kg (3.3%)	74 %	3
Dry Extract	WES ekstrakt słodowy jasny	0.15 kg (3.5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	15 g	30 min	12 %
Whirlpool	Galaxy	15 g	30 min	15 %
Whirlpool	Nelson Sauvignon	15 g	30 min	11 %
Whirlpool	Citra	15 g	20 min	12 %
Whirlpool	Galaxy	15 g	20 min	15 %
Whirlpool	Nelson Sauvignon	15 g	20 min	11 %

Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Galaxy	30 g	3 day(s)	15 %
Dry Hop	Nelson Sauvín	30 g	3 day(s)	11 %
Dry Hop	Citra	40 g	3 day(s)	12 %
Dry Hop	Galaxy	40 g	3 day(s)	15 %
Dry Hop	amarillo cryo hops	30 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP023 - Burton Ale Yeast	Ale	Slant	100 ml	White Labs

## Notes

- Hop stand przy 70 stopniach C  
Chmielenie na zimno w 5 dniu fermentacji - pierwsza porcja chmielu  
w 8 dniu kolejna porcja

6,5ml chlorku wapnia 33% do wody oaza 15l (do zacierania)  
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