

New England IPA 16BLG Homebrewing

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **11**
- SRM **3.8**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **100 C**, Time **0 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **80 C**, Time **3 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **3 min** at **80C**
- Keep mash **0 min** at **100C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (63.6%)	80 %	5
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (9.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	8 g	30 min	13.1 %
Aroma (end of boil)	Mosaic	60 g	1 min	10 %
Dry Hop	Equinox	62 g	4 day(s)	13.1 %
Dry Hop	Citra	80 g	2 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-04	Ale	Dry	11 g	---

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	chmiele	1 g	Boil	1 min

Notes

- Przed zacieraniem Kleikowanie płatków
4 litry wody i doprowadzenie do wrzenia
+ 11 litrów wody i temp. ustala się na poziomie 66-68 C.

Wysładzanie woda 80 C plus 8g Equinox.

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