

# New ENGLAND IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **41**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	malteurop ALE	4 kg (67.8%)	80 %	7
Grain	Strzegom Pszeniczny	1 kg (16.9%)	81 %	6
Grain	Płatki orkiszowe	0.4 kg (6.8%)	80 %	4
Grain	Płatki owsiane błyskawiczne	0.5 kg (8.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	15 g	40 min	16.1 %
Boil	Simcoe	40 g	15 min	12.9 %
Aroma (end of boil)	Simcoe	60 g	0 min	12.9 %
Dry Hop	Equinox	75 g	1 day(s)	13.1 %
burzliwa 7-9 dni				
Dry Hop	Citra	80 g	0 day(s)	12.3 %
Cicha 5dni				
Dry Hop	Amarillo	45 g	2 day(s)	7.9 %

## Yeasts

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

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	11.5 g	Fermentis