

New England IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **43**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **9 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.7 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 2 kg (27.4%) | 80 % | 5 |
| Grain | Briess - Pilsen Malt | 2.5 kg (34.2%) | 80.5 % | 2 |
| Grain | Pszeniczny | 2 kg (27.4%) | 85 % | 4 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.4%) | 80 % | 6 |
| Grain | Płatki owsiane | 0.7 kg (9.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|--------|--------|----------|------------|
| First Wort | Mosaic | 5 g | 60 min | 10 % |
| Whirlpool | Mosaic | 95 g | 40 min | 10 % |
| Dry Hop | Mosaic | 50 g | 7 day(s) | 10 % |
| Dry Hop | Citra | 50 g | 7 day(s) | 12 % |
| Dry Hop | Galaxy | 50 g | 3 day(s) | 15 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------------------|-----|--------|---------|------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 1000 ml | Fermentum Mobile |
|-------------------------|-----|--------|---------|------------------|

Extras

| Type | Name | Amount | Use for | Time |
|-------|------|--------|---------|--------|
| Spice | sól | 5 g | Mash | 60 min |