

New England IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **58**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **11.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	1.2 kg (37.5%)	80.5 %	4
Grain	Malteurop Pale Ale malt	0.6 kg (18.7%)	80 %	5
Grain	Pszeniczny	0.5 kg (15.6%)	85 %	4
Grain	Płatki owsiane	0.4 kg (12.5%)	85 %	3
Grain	Płatki pszeniczne	0.2 kg (6.3%)	85 %	3
Grain	Weyermann - Carapils	0.1 kg (3.1%)	78 %	4
Grain	Rye, Flaked	0.2 kg (6.3%)	78.3 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	30 min	15.5 %
Aroma (end of boil)	Citra	20 g	10 min	12 %
Aroma (end of boil)	Amarillo	15 g	10 min	9.5 %
Whirlpool	Columbus/Tomahawk/Zeus	15 g	0 min	15.5 %
Whirlpool	Citra	15 g	0 min	12 %

Dry Hop	Citra	20 g	5 day(s)	12 %
Dry Hop	Citra	15 g	3 day(s)	12 %
Dry Hop	Amarillo	20 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Vermont Ale	Ale	Slant	100 ml	Yeast Bay

Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka limonki	10 g	Secondary	7 day(s)
2 limonki				
Flavor	Skórka pomarańczy	10 g	Secondary	7 day(s)
1 pomarańcza				