

New England IPA

- Gravity **14.5 BLG**
- ABV ---
- IBU **39**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **21.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (65.6%) | 80 % | 5 |
| Grain | Pszeniczny | 0.7 kg (11.5%) | 85 % | 4 |
| Grain | Briess - 2 Row Carapils Malt | 0.7 kg (11.5%) | 75 % | 3 |
| Grain | Płatki pszeniczne | 0.3 kg (4.9%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (6.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Simcoe | 30 g | 60 min | 13.2 % |
| Aroma (end of boil) | Azacca | 15 g | 1 min | 14 % |
| Aroma (end of boil) | Mosaic | 15 g | 1 min | 10 % |
| Aroma (end of boil) | Galaxy | 15 g | 1 min | 15 % |
| Aroma (end of boil) | Equinox | 15 g | 1 min | 13.1 % |
| Dry Hop | Mosaic | 10 g | 9 day(s) | 10 % |
| 3. dzień burzliwej | | | | |
| Dry Hop | Azacca | 10 g | 9 day(s) | 14 % |
| 3. dzień burzliwej | | | | |

| | | | | |
|--------------------|---------|------|----------|--------|
| Dry Hop | Galaxy | 10 g | 9 day(s) | 15 % |
| 3. dzień burzliwej | | | | |
| Dry Hop | Equinox | 10 g | 9 day(s) | 13.1 % |
| 3. dzień burzliwej | | | | |
| Dry Hop | Azacca | 25 g | 3 day(s) | 14 % |
| Dry Hop | Mosaic | 25 g | 3 day(s) | 10 % |
| Dry Hop | Galaxy | 25 g | 3 day(s) | 15 % |
| Dry Hop | Equinox | 25 g | 3 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------|--------|---------|--------|
| Water Agent | gips | 2 g | Mash | 60 min |