

New England IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **3**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.9 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	5 kg (71.4%)	80 %	5
Grain	Płatki owsiane	1 kg (14.3%)	85 %	3
Grain	Płatki pszeniczne	1 kg (14.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Cascade	5 g	65 min	6 %
Whirlpool	Cascade	70 g	0 min	6 %
Whirlpool	Galaxy	15 g	0 min	15 %
Whirlpool	Enigma (AUS)	15 g	0 min	17.2 %
Dry Hop	Cascade	18 g	5 day(s)	6 %
Dry Hop	Galaxy	20 g	5 day(s)	15 %
Dry Hop	Enigma (AUS)	20 g	5 day(s)	17.2 %
Dry Hop	Galaxy	65 g	2 day(s)	15 %
Dry Hop	Enigma (AUS)	65 g	2 day(s)	17.2 %
Dry Hop	Cascade	10 g	2 day(s)	6 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
Hazy Daze	Ale	Slant	300 ml	The Yeast Bay

Notes

- Chmiel na zimno 5 dni = chmiel na 4 dzień burzliwej
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