

New England IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **65**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **67 C**, Time **20 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **20 min** at **67C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (53.1%)	80 %	5
Grain	Viking Wheat Malt	1 kg (17.7%)	83 %	5
Grain	Płatki pszeniczne	0.5 kg (8.8%)	85 %	3
Grain	Płatki owsiane	1 kg (17.7%)	85 %	3
Grain	Biscuit Malt	0.15 kg (2.7%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	12 %
Whirlpool	Citra	45 g	30 min	12 %
Whirlpool	Simcoe	50 g	30 min	13.2 %
Whirlpool	Amarillo	50 g	30 min	9.5 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Simcoe	50 g	2 day(s)	13.2 %
Dry Hop	Amarillo	50 g	2 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	10 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	10 g	Boil	60 min