

New ENGLAND IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **19**
- SRM **4.1**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3 kg (57.7%)	81 %	6
Grain	Weyermann - Carapils	0.5 kg (9.6%)	78 %	4
Grain	Briess - Wheat Malt, White	0.5 kg (9.6%)	85 %	5
Grain	Jęczmień niesłodowany	0.5 kg (9.6%)	75 %	2
Grain	Płatki pszeniczne	0.5 kg (9.6%)	60 %	3
Grain	Płatki owsiane	0.2 kg (3.8%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Citra	25 g	5 min	12 %
Dry Hop	Citra	100 g	4 day(s)	12 %
Dry Hop	Centennial	100 g	4 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11 g	Fermentis
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