

New England IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **28**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.9 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **13.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2 kg (71.4%) | 82 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (14.3%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.4 kg (14.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Whirlpool | Citra | 45 g | 10 min | 12.9 % |
| Whirlpool | Mosaic | 15 g | 10 min | 12.3 % |
| Dry Hop | Nelson Sauvín | 15 g | 3 day(s) | 11.2 % |
| Dry Hop | Amarillo | 20 g | 3 day(s) | 8.4 % |
| Dry Hop | Strata | 30 g | 3 day(s) | 15.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M66 Hophead Ale | Ale | Dry | 10.5 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------------------|------|-----------|----------|
| Flavor | Skórka cytryny | 15 g | Boil | 15 min |
| Flavor | Skórka słodkiej pomarańczy | 15 g | Boil | 15 min |
| Flavor | Werbena cytrynowa | 15 g | Boil | 15 min |
| Flavor | Zest z pomarańczy | 10 g | Secondary | 3 day(s) |