

New England IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU ---
- SRM **4.3**
- 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 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- 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	Viking Pilsner malt	4 kg (61.5%)	82 %	4
Grain	Słód owsiany Fawcett	1 kg (15.4%)	61 %	5
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (7.7%)	85 %	3
Grain	Pszeniczny	0.5 kg (7.7%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	50 g	0 min	10 %
30min w 80°C				
Whirlpool	Citra	50 g	0 min	12 %
30min w 80°C				
Whirlpool	Simcoe	50 g	0 min	13.2 %
30min 80°C				
Dry Hop	Amarillo	50 g	14 day(s)	9.5 %
dodane drugiego dnia fermentacji				

Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %
Dry Hop	Amarillo	50 g	5 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 - Coastal Haze	Ale	Liquid	600 ml	White Labs
Starter 24h				

Extras

Type	Name	Amount	Use for	Time
Water Agent	chlerek wapnia	2 g	Mash	0 min
Water Agent	gips piwowarski	2 g	Mash	0 min
Water Agent	sól kamienna	1.5 g	Mash	0 min
Water Agent	witamina C	2 g	Secondary	5 day(s)
Fining	whirfloc t	2.5 g	Boil	10 min