

# New England IPA v2

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **50**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5 kg (83.3%)	81 %	4
Grain	Płatki pszeniczne	0.5 kg (8.3%)	85 %	3
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	10 min	9.5 %
Boil	Citra	30 g	10 min	12 %
Boil	Mosaic	30 g	10 min	10 %
Boil	Galaxy	30 g	10 min	15 %
Whirlpool	Amarillo	20 g	---	9.5 %
Whirlpool	Citra	20 g	---	12 %
Whirlpool	Mosaic	20 g	---	10 %
Whirlpool	Galaxy	20 g	---	15 %
Dry Hop	Amarillo	40 g	---	9.5 %
Dry Hop	Citra	40 g	---	12 %
Dry Hop	Mosaic	40 g	---	10 %
Dry Hop	Galaxy	40 g	---	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	300 g	Boil	15 min
Flavor	Truskawki	3000 g	Secondary	1 day(s)