

New England IPA v2

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **5**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **67 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **20 min** at **67C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (71.4%)	82 %	4
Grain	Platki owsiane	1 kg (14.3%)	85 %	3
Grain	Platki pszeniczne	1 kg (14.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Cascade	5 g	65 min	6 %
Whirlpool	Citra	40 g	0 min	12 %
Whirlpool	Galaxy	25 g	0 min	15 %
Whirlpool	Amarillo	15 g	0 min	9.5 %
Whirlpool	Equinox	25 g	5 min	13.1 %
Dry Hop	Galaxy	15 g	5 day(s)	15 %
Dry Hop	Citra	35 g	5 day(s)	12 %
Dry Hop	Amarillo	10 g	2 day(s)	9.5 %
Dry Hop	Enigma (AUS)	15 g	2 day(s)	17.2 %
Dry Hop	Galaxy	25 g	2 day(s)	15 %
Dry Hop	Amarillo	25 g	2 day(s)	9.5 %

Dry Hop	Equinox	25 g	2 day(s)	13.1 %
Dry Hop	Citra	25 g	2 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Hazy Daze	Ale	Slant	300 ml	The Yeast Bay

Notes

- chmiel na zimno na 5 dni = chmiel na burzliwą
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