

## New England IPA (warka 6)

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **33**
- SRM **5.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.1 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **1 min**

### Mash step by step

- Heat up **17 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **75C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **17.1 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) UK | 3.7 kg (72.5%) | 78 %  | 6   |
| Grain | Pilznieński          | 0.7 kg (13.7%) | 81 %  | 4   |
| Grain | Płatki pszeniczne    | 0.4 kg (7.8%)  | 85 %  | 3   |
| Grain | Płatki owsiane       | 0.3 kg (5.9%)  | 85 %  | 3   |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Nugget  | 10 g   | 60 min   | 13 %       |
| Boil                | Mosaic  | 10 g   | 60 min   | 10 %       |
| Boil                | Citra   | 10 g   | 5 min    | 12 %       |
| Boil                | Galaxy  | 30 g   | 0 min    | 12 %       |
| Boil                | ADHA527 | 20 g   | 0 min    | 14.4 %     |
| Aroma (end of boil) | Mosaic  | 30 g   | 0 min    | 10 %       |
| Aroma (end of boil) | ADHA527 | 50 g   | 0 min    | 14.4 %     |
| Aroma (end of boil) | Galaxy  | 30 g   | 0 min    | 15 %       |
| Aroma (end of boil) | Citra   | 30 g   | 0 min    | 12 %       |
| Dry Hop             | ADHA527 | 30 g   | 4 day(s) | 14.4 %     |

|         |        |      |          |      |
|---------|--------|------|----------|------|
| Dry Hop | Galaxy | 20 g | 4 day(s) | 15 % |
| Dry Hop | Mosaic | 20 g | 4 day(s) | 10 % |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 7 g    | Safale     |