

New England v1

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **40**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 2 kg (30.8%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 2 kg (30.8%) | 80 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (7.7%) | 78 % | 4 |
| Grain | Płatki pszeniczne | 1 kg (15.4%) | 85 % | 3 |
| Grain | Płatki owsiane | 1 kg (15.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|-----------|------------|
| Boil | Galaxy | 10 g | 60 min | 15 % |
| Boil | Mosaic | 10 g | 60 min | 10 % |
| Boil | Amarillo | 10 g | 60 min | 9.5 % |
| Boil | Citra | 10 g | 60 min | 12 % |
| Dry Hop | Amarillo | 25 g | 10 day(s) | 9.5 % |
| Aroma (end of boil) | Galaxy | 15 g | 0 min | 15 % |
| Dry Hop | Citra | 25 g | 10 day(s) | 12 % |
| Aroma (end of boil) | Mosaic | 15 g | 0 min | 10 % |
| Dry Hop | Citra | 50 g | 6 day(s) | 12 % |

| | | | | |
|---------------------|----------|------|-----------|-------|
| Aroma (end of boil) | Amarillo | 15 g | 0 min | 9.5 % |
| Dry Hop | Amarillo | 50 g | 6 day(s) | 9.5 % |
| Aroma (end of boil) | Citra | 15 g | 0 min | 12 % |
| Dry Hop | Galaxy | 25 g | 10 day(s) | 15 % |
| Dry Hop | Galaxy | 50 g | 6 day(s) | 15 % |
| Dry Hop | Mosaic | 25 g | 10 day(s) | 10 % |
| Dry Hop | Mosaic | 50 g | 6 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Danstar - Windsor Ale | Ale | Dry | 11.5 g | Danstar |