

# New England v1

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- 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