

ZNAJOMI ZNAJOMYCH New England IPA

- Gravity **18.9 BLG**
- ABV ---
- IBU **43**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **790.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **869.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **1000 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **885 liter(s)**
- Total mash volume **1180 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **885 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **410 liter(s)** of **76C** water or to achieve **1000 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|------------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 102.6 kg (34.8%) | 80 % | 7 |
| Grain | Pszeniczny | 71.1 kg (24.1%) | 85 % | 4 |
| Grain | Pilzński | 71.6 kg (24.3%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 27.6 kg (9.4%) | 85 % | 3 |
| Grain | Płatki owsiane | 22.1 kg (7.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Citra | 1150 g | 60 min | 12 % |
| Boil | Amarillo | 3200 g | 5 min | 9.5 % |
| Whirlpool | Citra | 1000 g | 0 min | 12 % |
| Whirlpool | Amarillo | 1000 g | --- | 9.5 % |
| Dry Hop | Equanot | 1000 g | --- | 13.1 % |
| Dry Hop | Mosaic | 500 g | --- | 10 % |
| Dry Hop | Citra | 750 g | --- | 12 % |
| Dry Hop | Mosaic | 1000 g | --- | 10 % |
| Dry Hop | Equanot | 1000 g | --- | 13.1 % |
| Dry Hop | Citra | 750 g | --- | 12 % |

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|---------------------------|-------------|-------------|---------------|-------------------|
| FERMENTUM MOBILE FM-55 | Ale | Liquid | 1 ml | --- |