

ZNAJOMI ZNAJOMYCH New England IPA

- Gravity **18.9 BLG**
- ABV **8.2 %**
- 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	---

Notes

- Warka 10 hl
Nagazowanie 2.5
Temperatura zacierania - 68 stopni
Ekstrakt początkowy 16,5 %
Alkohol - ok. 6,5 % (+- 0,3)
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