

## NEW ENGLAND

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU ---
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **1 %**
- Size with trub loss **26.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **34.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

### Steps

- Temp **70 C**, Time **60 min**

### Mash step by step

- Heat up **21.9 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **34.8 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński  | 4 kg (54.8%)  | 80 %  | 5   |
| Grain | Viking Pale Ale malt | 1 kg (13.7%)  | 80 %  | 6   |
| Grain | Słód owsiany Fawcett | 0.5 kg (6.8%) | 61 %  | 5   |
| Grain | Płatki owsiane       | 0.7 kg (9.6%) | 60 %  | 3   |
| Grain | Płatki pszeniczne    | 0.7 kg (9.6%) | 60 %  | 3   |
| Grain | carabody             | 0.2 kg (2.7%) | 78 %  | 8   |
| Grain | Enzymatyczny         | 0.2 kg (2.7%) | 90 %  | 7   |

### Extras

| Type        | Name           | Amount | Use for | Time |
|-------------|----------------|--------|---------|------|
| Water Agent | chlorek wapnia | 16 g   | Mash    | ---  |
| Water Agent | kwas mlekowy   | 6 g    | Mash    | ---  |