

# Liberte, Egalite ,Fraternite :) New England IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **42**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

- Temp **68 C**, Time **80 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | pale ale souflet    | 1.3 kg (27.7%) | 81 %  | 6   |
| Grain | Strzegom Pilzneński | 2.2 kg (46.8%) | 80 %  | 4   |
| Grain | Oats, Flaked        | 0.4 kg (8.5%)  | 80 %  | 2   |
| Grain | Barley, Flaked      | 0.4 kg (8.5%)  | 70 %  | 4   |
| Grain | Abbey Castle        | 0.2 kg (4.3%)  | 80 %  | 45  |
| Grain | Płatki pszeniczne   | 0.2 kg (4.3%)  | 85 %  | 3   |

## Hops

| Use for   | Name        | Amount | Time     | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil      | lunga       | 15 g   | 30 min   | 10.5 %     |
| Boil      | Mistral     | 10 g   | 10 min   | 7.9 %      |
| Boil      | Barbe Rouge | 10 g   | 10 min   | 6.6 %      |
| Whirlpool | Mistral     | 40 g   | 15 min   | 7.9 %      |
| Whirlpool | Barbe Rouge | 40 g   | 15 min   | 6.6 %      |
| Dry Hop   | Mistral     | 100 g  | 2 day(s) | 7.9 %      |
| Dry Hop   | Barbe Rouge | 100 g  | 2 day(s) | 6.6 %      |

## Yeasts

| Name                | Type | Form   | Amount  | Laboratory |
|---------------------|------|--------|---------|------------|
| Yaest Bay Funk Town | Ale  | Liquid | 1000 ml | Yest bay   |

### Extras

| Type        | Name         | Amount | Use for  | Time   |
|-------------|--------------|--------|----------|--------|
| Water Agent | NaCl         | 4 g    | Mash     | 90 min |
| Other       | łuska ryżowa | 100 g  | Mash     | 90 min |
| Other       | E338         | 3 g    | Bottling | ---    |
| Fining      | whirfloc     | 4 g    | Boil     | 5 min  |