

## New england IPA na słodko

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **62**
- SRM **5.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **19.3 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

### Fermentables

| Type           | Name                       | Amount         | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Grain          | Płatki owsiane             | 1 kg (15.2%)   | 60 %  | 3   |
| Grain          | Viking Pale Ale malt       | 2 kg (30.3%)   | 80 %  | 5   |
| Grain          | Viking Pilsner malt        | 1 kg (15.2%)   | 82 %  | 4   |
| Grain          | Pszeniczny                 | 1 kg (15.2%)   | 85 %  | 4   |
| Grain          | Weyermann - Carapils       | 0.5 kg (7.6%)  | 78 %  | 4   |
| Liquid Extract | WES ekstrakt słodowy jasny | 0.3 kg (4.5%)  | 80 %  | 45  |
| Sugar          | Cukier                     | 0.8 kg (12.1%) | 100 % | 0   |

### Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Strata | 30 g   | 15 min   | 13.6 %     |
| Boil    | Azacca | 30 g   | 15 min   | 14 %       |
| Boil    | Simcoe | 30 g   | 15 min   | 13.2 %     |
| Dry Hop | Citra  | 30 g   | 4 day(s) | 12 %       |
| Dry Hop | Zula   | 30 g   | 4 day(s) | 8.3 %      |

|         |         |      |          |      |
|---------|---------|------|----------|------|
| Dry Hop | Chinook | 30 g | 4 day(s) | 13 % |
|---------|---------|------|----------|------|

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |