

## NEW ENGLAND INDIA PALE ALE 16

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **23**
- SRM **4.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.8 liter(s)**

### Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **16.6 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 3.2 kg (61.5%) | 80 %  | 5   |
| Grain | Weyermann pszeniczny jasny | 1 kg (19.2%)   | 80 %  | 6   |
| Grain | Płatki pszeniczne          | 0.5 kg (9.6%)  | 85 %  | 3   |
| Grain | Płatki owsiane             | 0.5 kg (9.6%)  | 85 %  | 3   |

### Hops

| Use for             | Name     | Amount | Time      | Alpha acid |
|---------------------|----------|--------|-----------|------------|
| Boil                | Mosaic   | 10 g   | 60 min    | 10 %       |
| Boil                | Mosaic   | 15 g   | 30 min    | 10 %       |
| Aroma (end of boil) | Mosaic   | 50 g   | 0 min     | 10 %       |
| Dry Hop             | Equinox  | 80 g   | 14 day(s) | 13.1 %     |
| Dry Hop             | Citra    | 80 g   | 5 day(s)  | 12 %       |
| Dry Hop             | Amarillo | 60 g   | 3 day(s)  | 9.5 %      |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                         |     |        |         |                  |
|-------------------------|-----|--------|---------|------------------|
| FM55 Zielone<br>Wzgórze | Ale | Liquid | 1000 ml | Fermentum Mobile |
|-------------------------|-----|--------|---------|------------------|

## Notes

- Płatki kleikować w 4 litrach ciepłej wody i podgrzać do 100 mieszając. Dolać 11 l ciepłej wody.  
2 saszetki sucharów  
Burzliwa+ equinox na 14dni  
Cicha+citra 5 dni + amarillo 3 dni  
Butelkowanie 6g na litr  
4 tygodnie leżak  
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