New England Ipa

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **50**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg *(75.8%)*	81 %	4
Grain	Oats, Flaked	0.8 kg *(12.1%)*	80 %	2
Grain	Weyermann pszeniczny jasny	0.5 kg *(7.6%)*	80 %	6
Grain	Abbey Malt Weyermann	0.3 kg *(4.5%)*	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Cascade	25 g	30 min	6 %
Whirlpool	Centennial	25 g	30 min	10.5 %
Whirlpool	Citra	25 g	30 min	12 %
Whirlpool	Simcoe	40 g	30 min	13.2 %
Whirlpool	Amarillo	25 g	30 min	9.5 %
Dry Hop	Centennial	25 g	3 day(s)	10.5 %
Dry Hop	Simcoe	75 g	3 day(s)	13.2 %
Dry Hop	Citra	25 g	3 day(s)	12 %
Dry Hop	Amarillo	25 g	3 day(s)	9.5 %

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Dry Hop	Cascade	25 g	3 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Vermont Ale	Ale	Liquid	111111 ml	Yeast Bay

Extras

Type	Name	Amount	Use for	Time
Water Agent	kwas mlekowy	4 g	Mash	---
Water Agent	chlorek wapnia	7 g	Mash	---

Notes

- Na 2 dzień burzliwej: 35 g simcoe plus 25 g centennial
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