New England IPA VI

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **49**
- SRM **5.3**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **40 %/h**
- Boil size **18.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **16.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **18.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	3 kg *(81.1%)*	80 %	6
Grain	Weyermann - Carapils	0.3 kg *(8.1%)*	75 %	5
Grain	Płatki owsiane błyskawiczne	0.4 kg *(10.8%)*	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA Citra	10 g	60 min	14.2 %
Boil	USA Mosaic	15 g	15 min	11.8 %
Boil	USA Mosaic	20 g	5 min	11.8 %
Boil	USA Citra	25 g	0 min	14.2 %
Dry Hop	USA Citra	15 g	3 day(s)	14.2 %
Dry Hop	USA Mosaic	15 g	2 day(s)	11.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	50 ml	Fermentum Mobile

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.