

New England IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (72.7%)	81 %	4
Grain	Barley, Flaked	0.5 kg (9.1%)	70 %	4
Grain	Płatki pszeniczne	0.5 kg (9.1%)	85 %	3
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Iunga	25 g	60 min	11 %
Whirlpool	Citra	30 g	0 min	12 %
Whirlpool	Amarillo	30 g	0 min	9.5 %
Whirlpool	Centennial	30 g	0 min	10.5 %
Whirlpool	Sabro	30 g	0 min	15 %
Dry Hop	Citra	15 g	4 day(s)	12 %
Dry Hop	Citra	35 g	2 day(s)	12 %
Dry Hop	Amarillo	70 g	2 day(s)	9.5 %
Dry Hop	Centennial	70 g	2 day(s)	10.5 %
Dry Hop	Sabro	50 g	2 day(s)	15 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
WLP095	Ale	Slant	250 ml	---

Notes

- Po gotowaniu schłodzić do 80 stopni i podzielić na dwie wersje. Jedną chmielić na hopstand Citra + Amarillo (po drugiej), drugą Centennial + Sabro (15 minut). Po hopstandzie schłodzić obie wersje do około 17 stopni. Wersję Citra + Amarillo chmielić 15 g Citry w 2 dniu burzliwej. Cała reszta na cichą. Dodawać witaminę C na cichą i na rozlew.

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