

New England II

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **22**
- SRM **3.8**
- Style **American Pale Ale**

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 **25 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (64.8%)	80 %	4
Grain	Viking Wheat Malt	0.4 kg (7.4%)	83 %	5
Grain	Płatki owsiane	1.2 kg (22.2%)	85 %	3
Grain	Płatki pszeniczne	0.3 kg (5.6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	1.lunga	5 g	50 min	11 %
Whirlpool	2.lunga	30 g	10 min	11 %
Whirlpool	2.Mosaic	25 g	10 min	10 %
Whirlpool	2.Citra	25 g	10 min	12 %
Dry Hop	3.Amarillo	15 g	10 day(s)	9.5 %
Dry Hop	3.Cascade PL	15 g	5 day(s)	5.2 %
Dry Hop	3.lunga	15 g	5 day(s)	11 %
Dry Hop	4.Cascade PL	35 g	5 day(s)	5.2 %
Dry Hop	4.Citra	25 g	5 day(s)	12 %
Dry Hop	4.Mosaic	25 g	5 day(s)	10 %
Dry Hop	4.Amarillo	35 g	5 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	1 ml	Fermentum Mobile

Notes

- 2 - dodanie chmielu po wyłączeniu grzania i chłodzenie
3- dodanie chmielu po ochłodzeniu do 75 stopni i przerwa 40 minut lub do 60 stopni
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