

DDH New England IPA v4

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **26**
- SRM **4.5**
- Style **American 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 **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **10.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | Simpsons - Golden Promise | 1 kg (28.2%) | 81 % | 4 |
| Grain | Rice, Flaked | 0.25 kg (7%) | 70 % | 2 |
| Grain | Słód owsiany Fawcett | 0.5 kg (14.1%) | 61 % | 5 |
| Grain | BESTMALZ - Best Pilsen | 1 kg (28.2%) | 80.5 % | 4 |
| Grain | Słód pszeniczny Bestmalz | 0.3 kg (8.5%) | 82 % | 5 |
| Grain | Strzegom Pilzneński | 0.5 kg (14.1%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Aroma (end of boil) | Ella (AUS) | 25 g | 3 min | 14.6 % |
| Aroma (end of boil) | TNT hop blend | 25 g | 3 min | 12.9 % |
| Whirlpool | Sybilla | 25 g | 20 min | 3.5 % |
| Whirlpool | Puławski | 25 g | 20 min | 4.3 % |
| Dry Hop | Palisade | 25 g | 5 day(s) | 7.5 % |
| Dry Hop | Callista | 25 g | 3 day(s) | 3.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|--------|--------|------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 60 ml | Fermentum Mobile |
| wyliczenie z http://www.mrmalty.com/calc/calc.html | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------|--------|----------|------|
| Water Agent | Kwas askorbinowy | 1.5 g | Bottling | --- |