

# E! - New England IPA

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **36**
- SRM **2.9**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński        | 2 kg (53.3%)   | 81 %  | 4   |
| Grain | Pszeniczny        | 1 kg (26.7%)   | 85 %  | 4   |
| Grain | Płatki pszeniczne | 0.375 kg (10%) | 85 %  | 3   |
| Grain | Płatki owsiane    | 0.375 kg (10%) | 85 %  | 3   |

## Hops

| Use for | Name   | Amount | Time      | Alpha acid |
|---------|--------|--------|-----------|------------|
| Boil    | Citra  | 5 g    | 60 min    | 12 %       |
| Boil    | Citra  | 25 g   | 20 min    | 12 %       |
| Boil    | Mosaic | 15 g   | 10 min    | 10 %       |
| Dry Hop | Citra  | 50 g   | 14 day(s) | 12 %       |
| Dry Hop | Citra  | 50 g   | 5 day(s)  | 12 %       |
| Dry Hop | Mosaic | 50 g   | 4 day(s)  | 10 %       |

## Yeasts

| Name                 | Type | Form   | Amount  | Laboratory       |
|----------------------|------|--------|---------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 1000 ml | Fermentum Mobile |