

# HB New England IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **15**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **28.2 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **22.2 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (66.7%)  | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 1 kg (16.7%)  | 83 %  | 5   |
| Grain | Płatki pszeniczne    | 0.5 kg (8.3%) | 85 %  | 3   |
| Grain | Płatki owsiane       | 0.5 kg (8.3%) | 85 %  | 3   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Equinox  | 10 g   | 60 min   | 12.8 %     |
| Aroma (end of boil) | Mosaic   | 60 g   | 1 min    | 13.2 %     |
| Dry Hop             | Equinox  | 70 g   | 9 day(s) | 12.8 %     |
| Dry Hop             | Citra    | 80 g   | 5 day(s) | 13.1 %     |
| Dry Hop             | Amarillo | 45 g   | 3 day(s) | 9.8 %      |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM55 Zielone Wzgórze | Ale  | Liquid | 30 ml  | Fermentum Mobile |