

# JM new england

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **35**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **30.7 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 **23 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (78.2%)	80 %	5
Grain	Pszeniczny	1 kg (13%)	85 %	4
Grain	Płatki owsiane	0.3 kg (3.9%)	60 %	3
Grain	Płatki pszeniczne	0.37 kg (4.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	60 min	9.5 %
Boil	Amarillo	10 g	30 min	9.5 %
Boil	Mosaic	10 g	30 min	10 %
Boil	Falconer's Flight	30 g	15 min	10.5 %
Boil	Simcoe	40 g	1 min	13.2 %
Boil	Mosaic	30 g	1 min	10 %
Whirlpool	Centennial	40 g	---	10.5 %
Dry Hop	Mosaic	60 g	7 day(s)	10 %
Dry Hop	Centennial	60 g	7 day(s)	10.5 %
Dry Hop	Falconer's Flight	70 g	5 day(s)	10.5 %

Dry Hop	Amarillo	40 g	5 day(s)	9.5 %
Dry Hop	Simcoe	60 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - US West Coast	Ale	Dry	20 g	Gozdawa