

New engalnd ipa

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **23**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	6 kg (80%)	81 %	4
Grain	Platki pszeniczne	1 kg (13.3%)	85 %	3
Grain	Platki owsiane	0.5 kg (6.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Amarillo	50 g	20 min	9.5 %
Whirlpool	sultana	50 g	20 min	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP london fog ael	Ale	Liquid	800 ml	white labs