

New England

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **37**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (42.9%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 1.5 kg (21.4%) | 80 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (7.1%) | 78 % | 4 |
| Grain | Pszeniczny | 1 kg (14.3%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (7.1%) | 79 % | 10 |
| Grain | Płatki owsiane | 0.5 kg (7.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Equinox | 10 g | 10 min | 13.1 % |
| Boil | Sterling | 20 g | 10 min | 4.5 % |
| Boil | Citra | 10 g | 10 min | 12 % |
| Boil | Equinox | 20 g | 5 min | 13.1 % |
| Aroma (end of boil) | Sterling | 30 g | 1 min | 4.5 % |
| Aroma (end of boil) | Mosaic | 30 g | 1 min | 12 % |
| Whirlpool | Mosaic | 50 g | 20 min | 12 % |

| | | | | |
|-----------|------------|------|----------|--------|
| Whirlpool | Sterling | 40 g | 20 min | 4.5 % |
| Dry Hop | Lemon drop | 50 g | 3 day(s) | 4.6 % |
| Dry Hop | Centennial | 30 g | 3 day(s) | 10.5 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 10 % |
| Dry Hop | Cascade | 50 g | 3 day(s) | 6 % |

Notes

- Na whirlpool wrzucic 20g Mosaic 10G setrling reszta wartosci w chmieleniu jest z aromatu
Oct 6, 2020, 12:37 PM