

New England II

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **22**
- SRM **3.8**
- 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 **25 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.5 kg (64.8%) | 80 % | 4 |
| Grain | Viking Wheat Malt | 0.4 kg (7.4%) | 83 % | 5 |
| Grain | Płatki owsiane | 1.2 kg (22.2%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.3 kg (5.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|-----------|------------|
| Boil | 1.lunga | 5 g | 50 min | 11 % |
| Whirlpool | 2.lunga | 30 g | 10 min | 11 % |
| Whirlpool | 2.Mosaic | 25 g | 10 min | 10 % |
| Whirlpool | 2.Citra | 25 g | 10 min | 12 % |
| Dry Hop | 3.Amarillo | 15 g | 10 day(s) | 9.5 % |
| Dry Hop | 3.Cascade PL | 15 g | 5 day(s) | 5.2 % |
| Dry Hop | 3.lunga | 15 g | 5 day(s) | 11 % |
| Dry Hop | 4.Cascade PL | 35 g | 5 day(s) | 5.2 % |
| Dry Hop | 4.Citra | 25 g | 5 day(s) | 12 % |
| Dry Hop | 4.Mosaic | 25 g | 5 day(s) | 10 % |
| Dry Hop | 4.Amarillo | 35 g | 5 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 1 ml | Fermentum Mobile |

Notes

- 2 - dodanie chmielu po wyłączeniu grzania i chłodzenie
 - 3- dodanie chmielu po ochłodzeniu do 75 stopni i przerwa 40 minut lub do 60 stopni
- Nov 10, 2019, 2:27 PM*