

# New england imperial ipa

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **45**
- SRM **5.2**
- Style **English IPA**

## 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **100 C**, Time **10 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **113.3C**
- Add grains
- Keep mash **10 min** at **100C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (69.4%)	80 %	5
Grain	Pszeniczny	1 kg (13.9%)	85 %	4
Grain	Płatki owsiane	0.8 kg (11.1%)	--- %	---
Grain	Strzegom Monachijski typ I	0.4 kg (5.6%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic (USA)	25 g	60 min	11.4 %
Boil	Centennial (USA)	20 g	10 min	10.5 %
Boil	Ekuanot (USA)	20 g	10 min	15.3 %
Boil	Simcoe (USA)	15 g	10 min	11.3 %
Dry Hop	Mosaic (USA)	60 g	4 day(s)	11.4 %
Dry Hop	Centennial (USA)	30 g	4 day(s)	10.5 %
Dry Hop	Sabro (USA)	60 g	4 day(s)	13.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	1500 ml	Fermentum mobile