

New England IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **45**
- SRM **4.4**
- Style **American 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **76C**
- Sparge using **16.3 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 | 3.5 kg (63.6%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 1 kg (18.2%) | 83 % | 5 |
| Adjunct | Briess - Oat Flakes | 0.5 kg (9.1%) | 80 % | 5 |
| Adjunct | Briess - Red Wheat Flakes | 0.5 kg (9.1%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Mosaic | 50 g | 15 min | 14.2 % |
| Whirlpool | Citra | 25 g | 5 min | 13.7 % |
| Whirlpool | Galaxy | 25 g | 5 min | 13.5 % |
| Whirlpool | Mosaic | 25 g | 5 min | 11.8 % |
| Dry Hop | Citra | 25 g | 5 day(s) | 14.2 % |
| Dry Hop | Galaxy | 25 g | 5 day(s) | 13.5 % |
| Dry Hop | Mosaic | 25 g | 5 day(s) | 11.8 % |
| Dry Hop | Citra | 25 g | 3 day(s) | 14.2 % |
| Dry Hop | Galaxy | 25 g | 3 day(s) | 13.5 % |
| Dry Hop | Mosaic | 25 g | 3 day(s) | 11.8 % |

| | | | | |
|---------|---------|------|----------|--------|
| Dry Hop | Equinox | 25 g | 3 day(s) | 13.1 % |
| Dry Hop | Citra | 25 g | 1 day(s) | 14.2 % |
| Dry Hop | Galaxy | 25 g | 1 day(s) | 13.5 % |
| Dry Hop | Mosaic | 25 g | 1 day(s) | 11.8 % |
| Dry Hop | Equinox | 25 g | 1 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 1000 ml | Fermentum Mobile |