

## New England IPA #2

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **43**
- SRM **7.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pale Ale	4.5 kg (69.2%)	80 %	15
Grain	Strzegom Pszeniczny	1 kg (15.4%)	81 %	15
Grain	Płatki pszeniczne	0.5 kg (7.7%)	85 %	7
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	citra amarillo	10 g	60 min	10 %
Aroma (end of boil)	Simcoe	50 g	20 min	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Slant	1000 ml	Fermentum Mobile