

# New England IPA

---

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **55**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                    | Amount         | Yield  | EBC |
|-------|-------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen  | 2 kg (39.2%)   | 80.5 % | 4   |
| Grain | Malteurop Pale Ale malt | 1 kg (19.6%)   | 80 %   | 5   |
| Grain | Pszeniczny              | 0.8 kg (15.7%) | 85 %   | 4   |
| Grain | Płatki owsiane          | 0.8 kg (15.7%) | 85 %   | 3   |
| Grain | Płatki pszeniczne       | 0.4 kg (7.8%)  | 85 %   | 3   |
| Grain | Weyermann - Carapils    | 0.1 kg (2%)    | 78 %   | 4   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Centennial | 30 g   | 30 min   | 10.5 %     |
| Aroma (end of boil) | Citra      | 30 g   | 10 min   | 12 %       |
| Aroma (end of boil) | Amarillo   | 20 g   | 10 min   | 9.5 %      |
| Whirlpool           | Centennial | 20 g   | 20 min   | 10.5 %     |
| Whirlpool           | Citra      | 20 g   | 20 min   | 12 %       |
| Dry Hop             | Citra      | 30 g   | 5 day(s) | 12 %       |

|         |          |      |          |       |
|---------|----------|------|----------|-------|
| Dry Hop | Citra    | 20 g | 3 day(s) | 12 %  |
| Dry Hop | Amarillo | 30 g | 3 day(s) | 9.5 % |

### Yeasts

| Name                       | Type | Form  | Amount | Laboratory       |
|----------------------------|------|-------|--------|------------------|
| FM10 O czym szumią wierzby | Ale  | Slant | 200 ml | Fermentum Mobile |

### Extras

| Type         | Name              | Amount | Use for   | Time     |
|--------------|-------------------|--------|-----------|----------|
| Flavor       | Skórka limonki    | 10 g   | Secondary | 7 day(s) |
| 2 limonki    |                   |        |           |          |
| Flavor       | Skórka pomarańczy | 10 g   | Secondary | 7 day(s) |
| 1 pomarańcza |                   |        |           |          |