

New England IPA 2020

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **55**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.2 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **68 C**, Time **65 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **65 min** at **68C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **14.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	1.3 kg (40.6%)	78 %	6
Grain	Briess - Pilsen Malt	1 kg (31.3%)	80.5 %	2
Grain	Briess - Wheat Malt, White	0.6 kg (18.8%)	85 %	5
Grain	Oats, Flaked	0.3 kg (9.4%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	12 g	55 min	12.3 %
Whirlpool	Citra	15 g	25 min	12 %
Whirlpool	Mosaic	18 g	25 min	12.3 %
Dry Hop	Citra	15 g	3 day(s)	12 %
Dry Hop	Mosaic	15 g	3 day(s)	12.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Verdant IPA	Ale	Slant	150 ml	---

Notes

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