

# New England IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **45**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3.5 kg (63.6%) | 80 %  | 7   |
| Grain | Strzegom Pszeniczny    | 1 kg (18.2%)   | 81 %  | 6   |
| Grain | Płatki pszeniczne      | 0.5 kg (9.1%)  | 85 %  | 3   |
| Grain | Płatki owsiane         | 0.5 kg (9.1%)  | 85 %  | 3   |

## Hops

| Use for   | Name               | Amount | Time     | Alpha acid |
|-----------|--------------------|--------|----------|------------|
| Boil      | Citra              | 5 g    | 60 min   | 12.4 %     |
| Whirlpool | Citra              | 25 g   | 30 min   | 12 %       |
| 70 stopni |                    |        |          |            |
| Whirlpool | Amarillo           | 30 g   | 30 min   | 9.5 %      |
| 70 stopni |                    |        |          |            |
| Whirlpool | Falconer's Flight® | 30 g   | 30 min   | 10.7 %     |
| 70 stopni |                    |        |          |            |
| Dry Hop   | Citra              | 30 g   | 3 day(s) | 12 %       |
| Dry Hop   | Amarillo           | 30 g   | 3 day(s) | 9.5 %      |
| Dry Hop   | Falconer's Flight® | 30 g   | 3 day(s) | 10.7 %     |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-33 | Ale  | Slant | 100 ml | ---        |