

New England IPA 5.0

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **5**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.1 kg (60%)	81 %	4
Grain	Słód owsiany Fawcett	0.2 kg (5.7%)	61 %	5
Grain	Słód pszeniczny Bestmalz	0.2 kg (5.7%)	82 %	5
Grain	Płatki owsiane	0.4 kg (11.4%)	85 %	3
Grain	Płatki pszeniczne	0.6 kg (17.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	2.5 g	60 min	11 %
Whirlpool	Galaxy	50 g	0 min	13.3 %
Whirlpool	Citra	20 g	0 min	12 %
Whirlpool	Nelson Sauvignon	20 g	0 min	11 %
Dry Hop	Galaxy	50 g	2 day(s)	13.3 %
Dry Hop	Citra	30 g	2 day(s)	10 %
Dry Hop	Nelson Sauvignon	30 g	2 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Hazy Daze	Ale	Liquid	100 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	10 min
Water Agent	Pożywka	1 g	Boil	10 min