

New England IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Pilzneński | 4 kg (72.7%) | 81 % | 4 |
| Grain | Barley, Flaked | 0.5 kg (9.1%) | 70 % | 4 |
| 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 |
|------------|------------|--------|----------|------------|
| First Wort | lunga | 25 g | 60 min | 11 % |
| Whirlpool | Citra | 30 g | 0 min | 12 % |
| Whirlpool | Amarillo | 30 g | 0 min | 9.5 % |
| Whirlpool | Centennial | 30 g | 0 min | 10.5 % |
| Whirlpool | Sabro | 30 g | 0 min | 15 % |
| Dry Hop | Citra | 15 g | 4 day(s) | 12 % |
| Dry Hop | Citra | 35 g | 2 day(s) | 12 % |
| Dry Hop | Amarillo | 70 g | 2 day(s) | 9.5 % |
| Dry Hop | Centennial | 70 g | 2 day(s) | 10.5 % |
| Dry Hop | Sabro | 50 g | 2 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|-------|--------|------------|
| WLP095 | Ale | Slant | 250 ml | --- |

Notes

- Po gotowaniu schłodzić do 80 stopni i podzielić na dwie wersje. Jedną chmielić na hopstand Citra + Amarillo (po drugiej), drugą Centennial + Sabro (15 minut). Po hopstandzie schłodzić obie wersje do około 17 stopni. Wersję Citra + Amarillo chmielić 15 g Citry w 2 dniu burzliwej. Cała reszta na cichą. Dodawać witaminę C na cichą i na rozlew.

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