

# New England IPA BTW

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- Gravity **14.5 BLG**
- ABV ---
- IBU **59**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield  | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński       | 3.5 kg (68.6%) | 80 %   | 4   |
| Grain | Pszeniczny                | 0.5 kg (9.8%)  | 85 %   | 4   |
| Grain | Carmel Pale - Viking Malt | 0.2 kg (3.9%)  | 80 %   | 10  |
| Grain | Honig Viking Malt         | 0.1 kg (2%)    | 75 %   | 15  |
| Sugar | cukier                    | 0.3 kg (5.9%)  | 78.3 % | 2   |
| Grain | Płatki pszeniczne         | 0.2 kg (3.9%)  | 85 %   | 3   |
| Grain | Barley, Flaked            | 0.3 kg (5.9%)  | 70 %   | 4   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Chinook | 10 g   | 60 min   | 13 %       |
| Aroma (end of boil) | Chinook | 30 g   | 30 min   | 13 %       |
| Aroma (end of boil) | Mosaic  | 20 g   | 5 min    | 10 %       |
| Aroma (end of boil) | Simcoe  | 20 g   | 5 min    | 13.2 %     |
| Aroma (end of boil) | Mosaic  | 30 g   | 1 min    | 10 %       |
| Aroma (end of boil) | Simcoe  | 30 g   | 1 min    | 13.2 %     |
| Dry Hop             | Citra   | 50 g   | 0 day(s) | 12 %       |

|         |        |      |          |      |
|---------|--------|------|----------|------|
| Dry Hop | Mosaic | 50 g | 0 day(s) | 10 % |
|---------|--------|------|----------|------|

## Yeasts

| Name                       | Type | Form  | Amount  | Laboratory       |
|----------------------------|------|-------|---------|------------------|
| FM10 O czym szumią wierzby | Ale  | Slant | 1000 ml | Fermentum Mobile |