

New England IPA II

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **27**
- SRM **3.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **11.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **8.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|-----------------|-------|-----|
| Grain | Pilznieński | 2 kg (70.4%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.42 kg (14.8%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.42 kg (14.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Whirlpool | Mosaic | 25 g | 20 min | 11.3 % |
| Whirlpool | Amarillo | 25 g | 20 min | 8.9 % |
| Dry Hop | Mosaic | 25 g | 4 day(s) | 10 % |
| Dry Hop | Amarillo | 25 g | 4 day(s) | 8.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|--------|--------|-------------|
| Wyeast - 1028 London Ale | Ale | Liquid | 400 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 3 g | Mash | 60 min |