

# New England IPA IV

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **51**
- SRM **4.9**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **40 %/h**
- Boil size **17.5 liter(s)**

## Mash information

- Mash efficiency **79.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **17.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	2.9 kg (93.5%)	80 %	6
Grain	Platki pszeniczne błyskawiczne	0.2 kg (6.5%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA Amarillo	10 g	60 min	7.4 %
Boil	USA Citra	15 g	30 min	14.2 %
Boil	USA Amarillo	25 g	5 min	7.4 %
Boil	USA Mosaic	35 g	0 min	11.8 %
Whirlpool	USA Citra (80 st. C)	20 g	0 min	14.2 %
Dry Hop	USA Mosaic	15 g	3 day(s)	11.8 %
Dry Hop	USA Citra	15 g	2 day(s)	14.2 %
Dry Hop	USA Amarillo	15 g	1 day(s)	7.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza IV	Ale	Slant	80 ml	Fermentum Mobile