

The rippers - New England IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **18**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **25.1 liter(s)**
- Total mash volume **31.7 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **25.1 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 6 kg (90.9%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (6.1%) | 85 % | 3 |
| Grain | Abbey Castle | 0.2 kg (3%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------------|--------|----------|------------|
| Boil | Magnat Polish hops | 10 g | 10 min | 11.2 % |
| Whirlpool | Simcoe | 50 g | 5 min | 11.7 % |
| Whirlpool | Equinox | 50 g | 5 min | 13.1 % |
| Dry Hop | Simcoe | 150 g | 5 day(s) | 11.7 % |
| Dry Hop | Equinox | 50 g | 5 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------------|------|--------|---------|------------|
| White Labs WLP066 London Fog Ale | Ale | Liquid | 1000 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|----------|------|------|--------|
| Water Agent | NaCl | 4 g | Mash | 90 min |
| Water Agent | H3PO4 | 10 g | Mash | 90 min |
| Fining | Whirfloc | 4 g | Boil | 5 min |