

# tropical new england ipa

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **35**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 3.5 kg (55.6%) | 81 %  | 4   |
| Grain | Słód owsiany Fawcett | 1 kg (15.9%)   | 61 %  | 5   |
| Grain | Pszeniczny           | 1.5 kg (23.8%) | 85 %  | 4   |
| Grain | Płatki owsiane       | 0.3 kg (4.8%)  | 85 %  | 3   |

## Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Whirlpool | Nelson Sauvín | 50 g   | 20 min   | 11 %       |
| Whirlpool | Equinox       | 50 g   | 20 min   | 13.1 %     |
| Dry Hop   | Nelson Sauvín | 50 g   | 3 day(s) | 11 %       |
| Dry Hop   | Equinox       | 50 g   | 3 day(s) | 13.1 %     |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM55 Zielone Wzgórze | Ale  | Slant | 100 ml | Fermentum Mobile |