

Yakima Valley - Caliente - New England IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **49**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

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

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (87.7%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (8.8%) | 85 % | 3 |
| Grain | Weyermann - Carapils | 0.2 kg (3.5%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------------|--------|----------|------------|
| Boil | Magnat Polish hops | 20 g | 20 min | 11.2 % |
| Whirlpool | caliente | 80 g | 15 min | 13 % |
| Dry Hop | caliente | 150 g | 3 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| FM53 Voss kveik | Ale | Slant | 300 ml | FM |

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 |
|--------|----------|-----|------|-------|