

## 10/1/2018 - New England IPA - 02.11.2018

- Gravity **15 BLG**
- ABV ---
- IBU **42**
- SRM **3.7**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **1250 liter(s)**
- Trub loss **0 %**
- Size with trub loss **1250 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **1402.5 liter(s)**

### Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **1067.5 liter(s)**
- Total mash volume **1372.5 liter(s)**

### Steps

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

### Mash step by step

- Heat up **1067.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **640 liter(s)** of **76C** water or to achieve **1402.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	275 kg (90.2%)	80 %	4
Grain	Płatki owsiane błyskawiczne	15 kg (4.9%)	75 %	3
Grain	Płatki pszeniczne błyskawiczne	15 kg (4.9%)	75 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA Mosaic	500 g	90 min	13.2 %
Boil	USA Citra	500 g	90 min	13.1 %
Aroma (end of boil)	USA Mosaic	900 g	5 min	13.2 %
Aroma (end of boil)	USA Citra	900 g	5 min	13.1 %
Aroma (end of boil)	USA Amarillo	1400 g	5 min	8.3 %
Whirlpool	USA Mosaic	1100 g	5 min	13.2 %
Whirlpool	USA Citra	1100 g	5 min	13.1 %
Whirlpool	USA Amarillo	1100 g	5 min	8.3 %
Dry Hop	USA Mosaic	2500 g	7 day(s)	13.2 %
Dry Hop	USA Citra	2500 g	7 day(s)	13.1 %
Dry Hop	USA Amarillo	2500 g	7 day(s)	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	2000 ml	Fermentum Mobile