

10/1/2018 - New England IPA - 02.11.2018

- Gravity **15 BLG**
- ABV **6.2 %**
- 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 |