

30. New England IPA <2%

- Gravity **6.6 BLG**
- ABV **2.5 %**
- IBU **42**
- SRM **2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.5 liter(s)**
- Total mash volume **6 liter(s)**

Steps

- Temp **75 C**, Time **50 min**
- Temp **80 C**, Time **10 min**

Mash step by step

- Heat up **4.5 liter(s)** of strike water to **84.2C**
- Add grains
- Keep mash **50 min** at **75C**
- Keep mash **10 min** at **80C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (66.7%)	81 %	4
Grain	Oats, Flaked	0.5 kg (33.3%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	11.2 %
Boil	Chinook	10 g	20 min	11.2 %
Aroma (end of boil)	Citra	20 g	1 min	12.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	80 ml	Fermentum Mobile