

33. New England IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **40**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3 kg (48.4%) | 80 % | 7 |
| Grain | Strzegom Pilzneński | 1 kg (16.1%) | 80 % | 4 |
| Grain | Płatki owsiane | 1.5 kg (24.2%) | 85 % | 3 |
| Grain | Abbey Malt Weyermann | 0.2 kg (3.2%) | 75 % | 45 |
| Grain | Żytni | 0.5 kg (8.1%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | Simcoe | 15 g | 60 min | 13.2 % |
| Aroma (end of boil) | Cascade (AUS) | 20 g | 10 min | 7 % |
| Aroma (end of boil) | Mosaic | 20 g | 10 min | 10 % |
| Aroma (end of boil) | Simcoe | 20 g | 10 min | 13.2 % |
| Whirlpool | Cascade (AUS) | 25 g | 0 min | 6 % |
| Whirlpool | Mosaic | 20 g | 0 min | 10 % |
| Whirlpool | Simcoe | 20 g | 0 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------------|-------------|-------------|---------------|-------------------|
| Brakspear Henley of Thames & Timothy Taylor | Ale | Liquid | 1500 ml | Wyeast Labs |