

## #40 Pacific New England IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **55**
- SRM **4.2**
- 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**
- Temp **79 C**, Time **5 min**

### Mash step by step

- Heat up **22.1 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **79C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (95.2%)	81 %	4
Grain	Płatki owsiane	0.3 kg (4.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	8 g	60 min	8.9 %
Boil	Puławski	30 g	60 min	7 %
Boil	Marynka	25 g	40 min	9 %
Boil	Citra	10 g	20 min	13 %
Boil	Citra	15 g	0 min	13 %
Dry Hop	Pacific Jade	50 g	3 day(s)	13 %
Dry Hop	WAI-ITI	30 g	3 day(s)	1.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale