

41. New England IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **8.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.2 kg (75.9%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (17.2%) | 85 % | 3 |
| Grain | Abbey Castle | 0.2 kg (6.9%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil | Citra | 10 g | 40 min | 12 % |
| Boil | Citra | 20 g | 3 min | 12 % |
| Boil | Falconer's Flight | 15 g | 3 min | 11 % |
| Whirlpool | Falconer's Flight | 20 g | 5 min | 11 % |
| Dry Hop | Citra | 20 g | 3 day(s) | 12 % |
| Dry Hop | Falconer's Flight | 40 g | 3 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|-----------------|
| Gęstwa - Mini Dżordż | Ale | Slant | 80 ml | Ziemia Obiecana |

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- 29.08 piwo zlane znad drożdzy, bardzo klarowne więc zacięgnięte trochę gęstwy, dodany chmiel na cichą.
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