

## AIPA a'la New England #2

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **56**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **24.5 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **80C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (60%)  | 80 %  | 5   |
| Grain | Strzegom Pszeniczny  | 1 kg (13.3%)  | 81 %  | 6   |
| Grain | Płatki owsiane       | 1 kg (13.3%)  | 85 %  | 3   |
| Grain | Strzegom Karmel 30   | 0.5 kg (6.7%) | 75 %  | 30  |
| Sugar | Cukier               | 0.5 kg (6.7%) | --- % | --- |

### Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 45 g   | 60 min   | 15.5 %     |
| Whirlpool | Cascade                | 10 g   | 5 min    | 6 %        |
| Whirlpool | Mosaic                 | 10 g   | 5 min    | 10 %       |
| Whirlpool | Chinook                | 10 g   | 5 min    | 13 %       |
| Dry Hop   | Mosaic                 | 40 g   | 5 day(s) | 10 %       |
| Dry Hop   | Chinook                | 40 g   | 5 day(s) | 13 %       |
| Dry Hop   | Cascade                | 40 g   | 5 day(s) | 6 %        |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |      |           |
|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |
|--------------|-----|-----|------|-----------|