

Anakonda New England IPA (TEA Time Brewpub) Marxam

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **31**
- SRM **4.3**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (66.7%)	80 %	5
Grain	Oats, Malted	1 kg (16.7%)	80 %	2
Grain	Płatki pszeniczne	1 kg (16.7%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	63 g	15 min	9.5 %
Aroma (end of boil)	Citra	63 g	0 min	12 %
Dry Hop	Amarillo	75 g	3 day(s)	9.5 %
Dry Hop	Citra	75 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew American East Coast - New England	Ale	Dry	11 g	Lallemand