

Black New England IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **22**
- SRM **20.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carafa II	0.4 kg (6.3%)	70 %	837
Grain	Briess - Pilsen Malt	4.5 kg (70.3%)	80.5 %	2
Grain	Wheat, Flaked	0.5 kg (7.8%)	77 %	4
Grain	Oats, Flaked	0.5 kg (7.8%)	80 %	2
Grain	Barley, Flaked	0.5 kg (7.8%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	5 min	13.5 %
Boil	Centennial	20 g	5 min	9.5 %
Boil	Vic Secret	20 g	5 min	16.3 %
Whirlpool	Citra	20 g	5 min	13.5 %
Whirlpool	Vic Secret	20 g	5 min	16.3 %
Whirlpool	Centennial	20 g	5 min	9.5 %
Dry Hop	Vic Secret	30 g	4 day(s)	16.3 %
Dry Hop	Citra	30 g	4 day(s)	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale