

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 |