

# Black New England IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **22**
- SRM **23.4**
- 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 **22.8 liter(s)**
- Total mash volume **29.3 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 **22.8 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 **11.2 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carafa II special	0.5 kg (7.7%)	70 %	837
Grain	Briess - Pilsen Malt	4.5 kg (69.2%)	80.5 %	2
Grain	Platki orkiszowe	0.5 kg (7.7%)	80 %	4
Grain	Rye, Flaked	0.5 kg (7.7%)	78.3 %	4
Grain	Barley, Flaked	0.5 kg (7.7%)	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	60 g	4 day(s)	16.3 %
Dry Hop	Citra	60 g	4 day(s)	13.5 %

## Yeasts

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

## Notes

- carafa dodana do mash outu.  
*Oct 25, 2018, 7:38 AM*