

Black new england ipa

- Gravity **15.2 BLG**
- ABV ---
- IBU **51**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 1.5 kg (28.8%) | 79 % | 10 |
| Grain | Strzegom Pszeniczny | 1.5 kg (28.8%) | 81 % | 6 |
| Grain | Strzegom Pale Ale | 1.2 kg (23.1%) | 79 % | 6 |
| Grain | Strzegom Karmel 30 | 0.2 kg (3.8%) | 75 % | 30 |
| Grain | Oats, Flaked | 0.8 kg (15.4%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Centennial | 10 g | 30 min | 9.1 % |
| Boil | Cascade | 10 g | 30 min | 6.8 % |
| Boil | Centennial | 10 g | 25 min | 9.1 % |
| Boil | Cascade | 10 g | 25 min | 6.8 % |
| Boil | Centennial | 10 g | 20 min | 9.1 % |
| Boil | Cascade | 10 g | 20 min | 6.8 % |
| Boil | Mosaic | 10 g | 15 min | 10 % |
| Boil | Cascade | 5 g | 15 min | 6.8 % |
| Boil | Mosaic | 10 g | 10 min | 10 % |

| | | | | |
|---------------------|----------|------|----------|--------|
| Boil | Cascade | 5 g | 10 min | 6.8 % |
| Boil | Mosaic | 10 g | 5 min | 10 % |
| Boil | Cascade | 5 g | 5 min | 6.8 % |
| Aroma (end of boil) | Mosaic | 10 g | 0 min | 10 % |
| Aroma (end of boil) | Cascade | 15 g | 0 min | 6.8 % |
| Dry Hop | Citra | 30 g | 3 day(s) | 12.4 % |
| Dry Hop | Mosaic | 30 g | 2 day(s) | 10 % |
| Dry Hop | Amarillo | 30 g | 3 day(s) | 8.8 % |
| Dry Hop | Cascade | 30 g | 2 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Danstar - Windsor Ale | Ale | Dry | 22 g | Danstar |

Notes

- Po 4 dniach burzliwej 30g - Centennial i 30g Cascade
May 4, 2017, 2:13 PM