

Classic New England IPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **3.6**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4 kg (90.9%)	81 %	4
Grain	Płatki owsiane	0.2 kg (4.5%)	85 %	3
Grain	Rye, Flaked	0.2 kg (4.5%)	78.3 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	60 min	10 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %
Dry Hop	calista	50 g	4 day(s)	3.3 %
Dry Hop	sabro	50 g	4 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis

Notes

- Chmienie uzupełniam tzw przerwami chmielowymi:
1) Kiedy brzeczka ma 75 stopni wrzucam pierwszą partię chmielu na godzinę

Jedna Partia chmielu: 50g Sabro

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

May 12, 2020, 9:29 PM