

DDH New England IPA v4

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **26**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **10.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	1 kg (28.2%)	81 %	4
Grain	Rice, Flaked	0.25 kg (7%)	70 %	2
Grain	Słód owsiany Fawcett	0.5 kg (14.1%)	61 %	5
Grain	BESTMALZ - Best Pilsen	1 kg (28.2%)	80.5 %	4
Grain	Słód pszeniczny Bestmalz	0.3 kg (8.5%)	82 %	5
Grain	Strzegom Pilzneński	0.5 kg (14.1%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Ella (AUS)	25 g	3 min	14.6 %
Aroma (end of boil)	TNT hop blend	25 g	3 min	12.9 %
Whirlpool	Sybilla	25 g	20 min	3.5 %
Whirlpool	Puławski	25 g	20 min	4.3 %
Dry Hop	Palisade	25 g	5 day(s)	7.5 %
Dry Hop	Callista	25 g	3 day(s)	3.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	60 ml	Fermentum Mobile
wyliczenie z http://www.mrmalty.com/calc/calc.html				

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas askorbinowy	1.5 g	Bottling	---