

Double New England IPA

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **5**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 5.5 kg (72.4%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 0.7 kg (9.2%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.7 kg (9.2%) | 85 % | 3 |
| Grain | Maltodektryna | 0.7 kg (9.2%) | 100 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | lunga | 5 g | 60 min | 11 % |
| Whirlpool | Simcoe | 50 g | 0 min | 13.2 % |
| Whirlpool | Mosaic | 50 g | 0 min | 10 % |
| Whirlpool | Citra | 50 g | 0 min | 12 % |
| Dry Hop | Simcoe | 25 g | 2 day(s) | 13.2 % |
| Dry Hop | Simcoe | 25 g | 2 day(s) | 13.2 % |
| Dry Hop | Amarillo | 100 g | 2 day(s) | 9.5 % |
| Dry Hop | Citra | 100 g | 2 day(s) | 12 % |
| Dry Hop | Mosaic | 25 g | 2 day(s) | 10 % |
| Dry Hop | Simcoe | 25 g | 2 day(s) | 13.2 % |

Yeasts

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

| Name | Type | Form | Amount | Laboratory |
|-----------|------|-------|--------|-------------|
| Hazy Daze | Ale | Slant | 300 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 10 min |
| Water Agent | Pożywka | 2 g | Boil | 10 min |

Notes

- Stosunek chlorków do siarczanów 2.5:1
Dodać Simcoe i Mosaic w gdy ruszy fermentacja
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