

HB New England IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **15**
- SRM **4.2**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **28.2 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (66.7%)	80 %	5
Grain	Viking Wheat Malt	1 kg (16.7%)	83 %	5
Grain	Płatki pszeniczne	0.5 kg (8.3%)	85 %	3
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	60 min	12.8 %
Aroma (end of boil)	Mosaic	60 g	1 min	13.2 %
Dry Hop	Equinox	70 g	9 day(s)	12.8 %
Dry Hop	Citra	80 g	5 day(s)	13.1 %
Dry Hop	Amarillo	45 g	3 day(s)	9.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	30 ml	Fermentum Mobile