

# Mocny New England

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **29**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **32.4 liter(s)**

## Steps

- Temp **71 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **25.2 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **71C**
- Keep mash **15 min** at **76C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (62.5%)	80 %	4
Grain	Słód owsiany Fawcett	1 kg (13.9%)	61 %	5
Grain	Płatki owsiane	1.5 kg (20.8%)	60 %	3
Grain	Enzymatyczny	0.2 kg (2.8%)	90 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	30 g	60 min	10 %

## Extras

Type	Name	Amount	Use for	Time
Water Agent	kwask mlekowy	4 g	Mash	0 min
Water Agent	chlorek wapnia	20 g	Mash	0 min