

# NEW ENGLAND CZIPER IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **66**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3.5 kg (53.8%) | 82 %  | 4   |
| Grain | Pszeniczny          | 1 kg (15.4%)   | 85 %  | 4   |
| Grain | Płatki pszeniczne   | 1 kg (15.4%)   | 85 %  | 3   |
| Grain | Płatki owsiane      | 1 kg (15.4%)   | 85 %  | 3   |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Cascade PL | 30 g   | 60 min   | 7.8 %      |
| Boil    | lunga      | 40 g   | 60 min   | 11 %       |
| Dry Hop | Mosaic     | 50 g   | 7 day(s) | 10 %       |
| Dry Hop | Cascade PL | 50 g   | 5 day(s) | 7.8 %      |
| Dry Hop | Amarillo   | 40 g   | 5 day(s) | 9.5 %      |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM55 Zielone Wzgórze | Ale  | Liquid | 20 ml  | Fermentum Mobile |