

# New england imperial ipa

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **45**
- SRM **5.2**
- Style **English 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **100 C**, Time **10 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **113.3C**
- Add grains
- Keep mash **10 min** at **100C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 5 kg (69.4%)   | 80 %  | 5   |
| Grain | Pszeniczny                 | 1 kg (13.9%)   | 85 %  | 4   |
| Grain | Płatki owsiane             | 0.8 kg (11.1%) | --- % | --- |
| Grain | Strzegom Monachijski typ I | 0.4 kg (5.6%)  | 79 %  | 16  |

## Hops

| Use for | Name             | Amount | Time     | Alpha acid |
|---------|------------------|--------|----------|------------|
| Boil    | Mosaic (USA)     | 25 g   | 60 min   | 11.4 %     |
| Boil    | Centennial (USA) | 20 g   | 10 min   | 10.5 %     |
| Boil    | Ekuanot (USA)    | 20 g   | 10 min   | 15.3 %     |
| Boil    | Simcoe (USA)     | 15 g   | 10 min   | 11.3 %     |
| Dry Hop | Mosaic (USA)     | 60 g   | 4 day(s) | 11.4 %     |
| Dry Hop | Centennial (USA) | 30 g   | 4 day(s) | 10.5 %     |
| Dry Hop | Sabro (USA)      | 60 g   | 4 day(s) | 13.3 %     |

## Yeasts

| Name                 | Type | Form   | Amount  | Laboratory       |
|----------------------|------|--------|---------|------------------|
| FM55 Zielone Wzgórze | Ale  | Liquid | 1500 ml | Fermentum mobile |