

NEW ENGLAND INDIA PALE ALE 16

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **23**
- 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 **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.9 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	3.2 kg (61.5%)	80 %	5
Grain	Weyermann pszeniczny jasny	1 kg (19.2%)	80 %	6
Grain	Płatki pszeniczne	0.5 kg (9.6%)	85 %	3
Grain	Płatki owsiane	0.5 kg (9.6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	10 %
Boil	Mosaic	15 g	30 min	10 %
Aroma (end of boil)	Mosaic	50 g	0 min	10 %
Dry Hop	Equinox	80 g	14 day(s)	13.1 %
Dry Hop	Citra	80 g	5 day(s)	12 %
Dry Hop	Amarillo	60 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM55 Zielone Wzgórze	Ale	Liquid	1000 ml	Fermentum Mobile
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Notes

- Płatki kleikować w 4 litrach ciepłej wody i podgrzać do 100 mieszając. Dolać 11 l ciepłej wody.
2 saszetki sucharów
Burzliwa+ equinox na 14dni
Cicha+citra 5 dni + amarillo 3 dni
Butelkowanie 6g na litr
4 tygodnie leżak
Oct 25, 2017, 9:49 PM