

# New England IPA #1

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **34**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **6 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale Viking Malt	5 kg (80.6%)	79 %	8
Grain	pszeniczny Viking Malt	0.5 kg (8.1%)	81 %	5
Grain	płatki owsiane	0.4 kg (6.5%)	65 %	3
Grain	Strzegom Karmel 30	0.3 kg (4.8%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Aroma (end of boil)	Amarillo (USA) - granulat	15 g	7 min	7.5 %
Aroma (end of boil)	Chinook	15 g	7 min	14.2 %
Whirlpool	Amarillo (USA) - granulat	35 g	0 min	7.5 %
Whirlpool	Chinook	35 g	0 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - Nottingham	Ale	Dry	11 g	Danstar
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