

New England IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **33**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.6 kg (50%)	81 %	4
Grain	Pszeniczny	1 kg (31.3%)	85 %	4
Sugar	Glukoza	0.1 kg (3.1%)	--- %	---
Grain	Płatki owsiane	0.25 kg (7.8%)	85 %	3
Grain	Płatki pszeniczne	0.25 kg (7.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Galaxy	10 g	20 min	14.5 %
Aroma (end of boil)	Cascade	10 g	10 min	7.1 %
Aroma (end of boil)	Cascade	15 g	5 min	7.1 %
Aroma (end of boil)	Galaxy	15 g	5 min	14.5 %
Whirlpool	Cascade	10 g	---	7.1 %
Whirlpool	Galaxy	10 g	---	14.5 %
Dry Hop	Cascade	15 g	3 day(s)	7.1 %
Dry Hop	Galaxy	15 g	3 day(s)	14.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Conan	Ale	Liquid	200 ml	Yeast Bay

Notes

- po 3 tygodniach:
 1. piana - obfita, średnie pęcheże - długo zostaje
 2. kolor - jasne i opalizuje
 3. aromat - rześko, owocowo, potem cytrusowo
 4. smak i wysycenie - gładko ale mocne wysycenie trochę to psuje, dość wytrawnie - następnym razem więcej słodkiego w zacieraniu

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