

New England IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **43**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **9 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.7 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (27.4%)	80 %	5
Grain	Briess - Pilsen Malt	2.5 kg (34.2%)	80.5 %	2
Grain	Pszeniczny	2 kg (27.4%)	85 %	4
Grain	Weyermann - Acidulated Malt	0.1 kg (1.4%)	80 %	6
Grain	Płatki owsiane	0.7 kg (9.6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Mosaic	5 g	60 min	10 %
Whirlpool	Mosaic	95 g	40 min	10 %
Dry Hop	Mosaic	50 g	7 day(s)	10 %
Dry Hop	Citra	50 g	7 day(s)	12 %
Dry Hop	Galaxy	50 g	3 day(s)	15 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %

Yeasts

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

Type	Name	Amount	Use for	Time
Spice	sól	5 g	Mash	60 min