

new england ipa

- Gravity **16.1 BLG**
- ABV ---
- IBU **20**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.5 kg (66.2%)	80 %	7
Grain	Pszeniczny	1 kg (14.7%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (7.4%)	85 %	3
Grain	Płatki owsiane	0.5 kg (7.4%)	85 %	3
Sugar	glukoza	0.3 kg (4.4%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	50 min	12 %
Aroma (end of boil)	Galaxy	30 g	0 min	15 %
Aroma (end of boil)	Mosaic	30 g	0 min	10 %
Dry Hop	Citra	40 g	7 day(s)	12 %
Dry Hop	Galaxy	70 g	3 day(s)	15 %
Dry Hop	Mosaic	70 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM55 Zielone Wzgórze	Ale	Liquid	50 ml	Fermentum Mobile
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