

New England IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **30**
- SRM **4.3**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **8.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **12.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.75 kg (63.6%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 0.5 kg (18.2%) | 83 % | 5 |
| Grain | Platki owsiane | 0.25 kg (9.1%) | 85 % | 3 |
| Grain | Platki orkiszowe | 0.25 kg (9.1%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| First Wort | lunga | 5 g | 60 min | 11 % |
| Aroma (end of boil) | Centennial | 40 g | 5 min | 10.5 % |
| Dry Hop | Centennial | 40 g | 9 day(s) | 10.5 % |
| Dry Hop | Mosaic | 30 g | 9 day(s) | 10 % |
| Dry Hop | Citra | 40 g | 5 day(s) | 12 % |
| Dry Hop | Amarillo | 22.5 g | 2 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Fermentis |

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Centennial i Mosaic dajemy w pierwszym dniu burzliwej fermentacji na 7-9 dni - w zależności od tego jak szybko zjedzą cukier.
Druga faza chmielenia na zimno odbywa się podczas cichej fermentacji. W pierwszym dniu dajemy Citra 40 g a następnie 22,5 g Amarillo.
Butelkujemy po 5 dniach cichej fermentacji.
Jul 30, 2018, 6:44 PM