

New England IPA

- Gravity **14.5 BLG**
- ABV ---
- IBU **39**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **21.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (65.6%)	80 %	5
Grain	Pszeniczny	0.7 kg (11.5%)	85 %	4
Grain	Briess - 2 Row Carapils Malt	0.7 kg (11.5%)	75 %	3
Grain	Płatki pszeniczne	0.3 kg (4.9%)	85 %	3
Grain	Płatki owsiane	0.4 kg (6.6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.2 %
Aroma (end of boil)	Azacca	15 g	1 min	14 %
Aroma (end of boil)	Mosaic	15 g	1 min	10 %
Aroma (end of boil)	Galaxy	15 g	1 min	15 %
Aroma (end of boil)	Equinox	15 g	1 min	13.1 %
Dry Hop	Mosaic	10 g	9 day(s)	10 %
3. dzień burzliwej				
Dry Hop	Azacca	10 g	9 day(s)	14 %
3. dzień burzliwej				

Dry Hop	Galaxy	10 g	9 day(s)	15 %
3. dzień burzliwej				
Dry Hop	Equinox	10 g	9 day(s)	13.1 %
3. dzień burzliwej				
Dry Hop	Azacca	25 g	3 day(s)	14 %
Dry Hop	Mosaic	25 g	3 day(s)	10 %
Dry Hop	Galaxy	25 g	3 day(s)	15 %
Dry Hop	Equinox	25 g	3 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	2 g	Mash	60 min