

# New England IPA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **73**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.5 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **15 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (75%)     | 79 %  | 6   |
| Grain | Pszeniczny        | 0.5 kg (12.5%) | 85 %  | 4   |
| Grain | Płatki owsiane    | 0.5 kg (12.5%) | 85 %  | 3   |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 15 g   | 60 min   | 15.7 %     |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 35 g   | 5 min    | 15.7 %     |
| Aroma (end of boil) | Equinox                | 50 g   | 5 min    | 13.1 %     |
| Dry Hop             | Citra                  | 50 g   | 2 day(s) | 12 %       |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM55 Zielone wzgórze | Ale  | Liquid | 30 ml  | Fermentum Mobile |