

New England IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **21**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **16.3 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (73.5%)	82 %	4
Grain	Strzegom Pszeniczny	0.6 kg (14.7%)	81 %	6
Grain	Płatki owsiane	0.48 kg (11.8%)	85 %	3
Płatki kleikowane w 5l wody				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	30 min	6.5 %
Whirlpool	Mosaic	40 g	1 min	12.6 %
Dry Hop	Citra	48 g	2 day(s)	12.6 %
Dry Hop	Amarillo	27 g	2 day(s)	8.2 %
Dry Hop	Centennial	42 g	2 day(s)	9.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	18 ml	Fermentum Mobile
Starter na 24h przed warzeniem: 500 ml roztwór z ekstraktu suchego jasnego 11 BLG.				