

New England IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **4**
- 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 **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3 kg (50%)	81 %	4
Grain	przeniczny	1 kg (16.7%)	80 %	5
Grain	Słód owsiany	1 kg (16.7%)	80 %	5
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (8.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	25 min	13.5 %
Whirlpool	Amarillo	100 g	0 min	9.5 %
Whirlpool	Mosaic	100 g	0 min	10 %
Dry Hop	African Queen	50 g	7 day(s)	11 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %
Dry Hop	Enigma (AUS)	50 g	3 day(s)	17.2 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %
Dry Hop	Galaxy	50 g	3 day(s)	15 %

Dry Hop	African Queen	50 g	3 day(s)	11 %
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Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	30 ml	---