

New England IPA II

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **27**
- SRM **3.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **11.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **8.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2 kg (70.4%)	81 %	4
Grain	Płatki owsiane	0.42 kg (14.8%)	85 %	3
Grain	Płatki pszeniczne	0.42 kg (14.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	25 g	20 min	11.3 %
Whirlpool	Amarillo	25 g	20 min	8.9 %
Dry Hop	Mosaic	25 g	4 day(s)	10 %
Dry Hop	Amarillo	25 g	4 day(s)	8.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1028 London Ale	Ale	Liquid	400 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	3 g	Mash	60 min