

# New England IPA II

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- Gravity **15 BLG**
- ABV ---
- IBU **52**
- SRM **6.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **15.7 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **12.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **17.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	2.3 kg (65.7%)	80 %	6
Grain	Weyermann - Carapils	0.3 kg (8.6%)	75 %	5
Grain	Weyermann - Abbey Malt	0.2 kg (5.7%)	75 %	45
Grain	Płatki owsiane błyskawiczne	0.4 kg (11.4%)	85 %	3
Grain	Płatki pszeniczne błyskawiczne	0.3 kg (8.6%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA El Dorado	10 g	60 min	14.2 %
Boil	USA Amarillo	15 g	15 min	8.6 %
Boil	USA Citra	20 g	5 min	13.5 %
Boil	USA Amarillo	30 g	0 min	8.6 %
Dry Hop	USA Citra (burzliwa)	15 g	3 day(s)	13.5 %
Dry Hop	USA Amarillo (cicha)	20 g	2 day(s)	8.6 %
Dry Hop	USA Citra	25 g	1 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza II	Ale	Slant	80 ml	Fermentum Mobile