

# 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<br>Wzgórza II | Ale  | Slant | 80 ml  | Fermentum Mobile |