

## New England IPA Test?

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **35**
- SRM **5.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **19.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

| Type  | Name            | Amount         | Yield | EBC |
|-------|-----------------|----------------|-------|-----|
| Grain | Pale Ale Best   | 3.5 kg (61.4%) | 80 %  | 6   |
| Grain | Weizenmalz Best | 1 kg (17.5%)   | 82 %  | 4   |
| Grain | Carapils Best   | 0.3 kg (5.3%)  | 75 %  | 5   |
| Grain | Platki owsiane  | 0.7 kg (12.3%) | 85 %  | 3   |
| Grain | cara hell       | 0.2 kg (3.5%)  | --- % | --- |

### Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Citra  | 10 g   | 10 min   | 13.7 %     |
| Boil      | Mosaic | 10 g   | 10 min   | 12 %       |
| Boil      | Simcoe | 10 g   | 10 min   | 13.2 %     |
| Whirlpool | Citra  | 10 g   | 30 min   | 13.7 %     |
| Whirlpool | Mosaic | 10 g   | 30 min   | 12 %       |
| Whirlpool | Simcoe | 10 g   | 30 min   | 13.2 %     |
| Dry Hop   | Citra  | 50 g   | 3 day(s) | 13.7 %     |
| Dry Hop   | Mosaic | 50 g   | 3 day(s) | 12 %       |
| Dry Hop   | Simcoe | 50 g   | 3 day(s) | 13.2 %     |

### Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| <b>Name</b>                  | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|------------------------------|-------------|-------------|---------------|-------------------|
| Wyeast - London Ale III 1318 | Ale         | Liquid      | 11 ml         | fermentis         |