

New England IPA _ test

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **43**
- SRM **4.3**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

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

Mash step by step

- Heat up **11.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pilsneński | 3 kg (90.9%) | 80 % | 4 |
| Grain | Płatki owsiane błyskawiczne | 0.3 kg (9.1%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|----------|------------|
| Boil | USA Citra | 10 g | 60 min | 14.2 % |
| Boil | USA Mosaic | 15 g | 15 min | 11.8 % |
| Boil | USA Citra | 30 g | 0 min | 14.2 % |
| Boil | USA Amarillo | 15 g | 0 min | 7.4 % |
| Boil | USA Mosaic | 25 g | 0 min | 11.8 % |
| Dry Hop | USA Citra | 10 g | 3 day(s) | 14.2 % |
| Dry Hop | USA Mosaic | 10 g | 3 day(s) | 11.8 % |
| Dry Hop | USA Amarillo | 10 g | 3 day(s) | 7.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|------------------|
| FM11 Wichrowe Wzgórze II | Ale | Slant | 50 ml | Fermentum Mobile |