

New England IPA v2

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **55**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.1 kg (39.6%)	81 %	4
Grain	Pale Ale Strzegom	2.1 kg (39.6%)	80 %	6
Grain	Jęczmień niestodowany	0.6 kg (11.3%)	75 %	2
Grain	Żytni	0.5 kg (9.4%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	lunga	20 g	60 min	11 %
Dry Hop	Mosaic	40 g	3 day(s)	10 %
Dry Hop	Sorachi Ace	50 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
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Water Agent	Gips piwowarski	5 g	Mash	60 min
Water Agent	Chlorek wapnia	10 g	Mash	60 min