

# New England IPA/Vermont IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU ---
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **77C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.3 kg (64.7%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (9.8%)	83 %	5
Grain	Oats, Flaked	0.5 kg (9.8%)	80 %	2
Grain	Wheat, Flaked	0.4 kg (7.8%)	77 %	4
Grain	Barley, Flaked	0.4 kg (7.8%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	30 g	0 min	12 %
80-70C-20				
Whirlpool	Mosaic	30 g	0 min	10 %
Dry Hop	Amarillo	30 g	0 day(s)	7 %
burzliwa				
Dry Hop	Citra	30 g	3 day(s)	12 %
na burzliwą				
Dry Hop	simcoe	30 g	3 day(s)	11.5 %
koniec fermentacji				

## Yeasts

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

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorek wapnia	4 g	Mash	60 min
Water Agent	siarczan wapnia	1 g	Mash	60 min

### Notes

- ..Wsyp płatki do 5l ciepłej wody i powoli podnieś temperaturę do 100°C, ciągle mieszając. Następnie dolej około 8l ciepłej wody i podgrzej całość do temperatury 70°C. Wsyp wszystkie ześrutowane słody ciągle mieszając. Temperatura powinna się ustalić na poziomie 66-68°C..

chlorki>siarczany  
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