

New England IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **36**
- SRM **3.7**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **28.4 liter(s)**

Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.8 kg (88.9%)	80 %	4
Adjunct	Płatki owsiane	0.6 kg (11.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic™ 100g - USA Chmiel granulat	50 g	10 min	12 %
Boil	Galaxy 100g - AUS Chmiel granulat	50 g	1 min	14.5 %
Whirlpool	Citra 100g - USA Chmiel granulat	50 g	10 min	13.5 %
Dry Hop	Galaxy 100g - AUS Chmiel granulat	50 g	7 day(s)	14.5 %
Dry Hop	Mosaic™ 100g - USA Chmiel granulat	50 g	3 day(s)	12 %
Dry Hop	Citra 100g - USA Chmiel granulat	50 g	3 day(s)	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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fermentis US-05	Ale	Dry	11.5 g	---
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Notes

- Galaxy 50g na ferm burzliwą 7 dni-10 dni
Citra 50g i mosaic 50g na cichą 3-5 dni
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