

# Newest England IPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **10**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **31.1 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **76.7C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (60.2%)	80 %	5
Grain	Viking Pilsner malt	1 kg (12%)	82 %	4
Grain	Weyermann - Carared	0.3 kg (3.6%)	75 %	45
Grain	Oats, Flaked	1 kg (12%)	80 %	2
Grain	Oats, Malted	1 kg (12%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Whirlpool	El Dorado	20 g	0 min	15 %
Whirlpool	Azacca	20 g	0 min	14 %
Whirlpool	Citra	20 g	0 min	12 %
Whirlpool	Amarillo	20 g	0 min	9.5 %
Dry Hop	Citra	15 g	10 day(s)	12 %
Dry Hop	Amarillo	30 g	10 day(s)	9.5 %
Dry Hop	Citra	40 g	5 day(s)	12 %

Dry Hop	Amarillo	40 g	5 day(s)	9.5 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Slant	150 ml	Fermentum Mobile