

# Yakima Valley - Caliente - New England IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **49**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (87.7%)	81 %	4
Grain	Płatki owsiane	0.5 kg (8.8%)	85 %	3
Grain	Weyermann - Carapils	0.2 kg (3.5%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat Polish hops	20 g	20 min	11.2 %
Whirlpool	caliente	80 g	15 min	13 %
Dry Hop	caliente	150 g	3 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	300 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Water Agent	NaCl	4 g	Mash	90 min
Water Agent	H3PO4	10 g	Mash	90 min

Fining	Whirfloc	4 g	Boil	5 min
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