

## 10/1/2018 - New England IPA - 02.11.2018

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **42**
- SRM **3.7**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **1250 liter(s)**
- Trub loss **0 %**
- Size with trub loss **1250 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **1402.5 liter(s)**

### Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **1067.5 liter(s)**
- Total mash volume **1372.5 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **1067.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **640 liter(s)** of **76C** water or to achieve **1402.5 liter(s)** of wort

### Fermentables

| Type  | Name                           | Amount         | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Pilzneński                     | 275 kg (90.2%) | 80 %  | 4   |
| Grain | Płatki owsiane błyskawiczne    | 15 kg (4.9%)   | 75 %  | 3   |
| Grain | Płatki pszeniczne błyskawiczne | 15 kg (4.9%)   | 75 %  | 3   |

### Hops

| Use for             | Name         | Amount | Time     | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil                | USA Mosaic   | 500 g  | 90 min   | 13.2 %     |
| Boil                | USA Citra    | 500 g  | 90 min   | 13.1 %     |
| Aroma (end of boil) | USA Mosaic   | 900 g  | 5 min    | 13.2 %     |
| Aroma (end of boil) | USA Citra    | 900 g  | 5 min    | 13.1 %     |
| Aroma (end of boil) | USA Amarillo | 1400 g | 5 min    | 8.3 %      |
| Whirlpool           | USA Mosaic   | 1100 g | 5 min    | 13.2 %     |
| Whirlpool           | USA Citra    | 1100 g | 5 min    | 13.1 %     |
| Whirlpool           | USA Amarillo | 1100 g | 5 min    | 8.3 %      |
| Dry Hop             | USA Mosaic   | 2500 g | 7 day(s) | 13.2 %     |
| Dry Hop             | USA Citra    | 2500 g | 7 day(s) | 13.1 %     |
| Dry Hop             | USA Amarillo | 2500 g | 7 day(s) | 8.3 %      |

## Yeasts

| Name                  | Type | Form   | Amount  | Laboratory       |
|-----------------------|------|--------|---------|------------------|
| FM11 Wichrowe Wzgórza | Ale  | Liquid | 2000 ml | Fermentum Mobile |