

## 41. New England IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **5.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **8.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.2 kg (75.9%)	80 %	5
Grain	Płatki owsiane	0.5 kg (17.2%)	85 %	3
Grain	Abbey Castle	0.2 kg (6.9%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	40 min	12 %
Boil	Citra	20 g	3 min	12 %
Boil	Falconer's Flight	15 g	3 min	11 %
Whirlpool	Falconer's Flight	20 g	5 min	11 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Falconer's Flight	40 g	3 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gęstwa - Mini Dżordż	Ale	Slant	80 ml	Ziemia Obiecana

### Notes

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

- 29.08 piwo zlane znad drożdzy, bardzo klarowne więc zacięgnięte trochę gęstwy, dodany chmiel na cichą.  
*Aug 29, 2017, 9:47 PM*