

# AIPA a'la New England #5

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **60**
- SRM **8.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **80C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt   | 5 kg (62.5%)  | 80 %  | 5   |
| Grain | Strzegom Pszeniczny    | 1 kg (12.5%)  | 81 %  | 6   |
| Grain | Płatki owsiane         | 1 kg (12.5%)  | 85 %  | 3   |
| Grain | Strzegom Karmel<br>150 | 0.5 kg (6.3%) | 75 %  | 150 |
| Sugar | Cukier                 | 0.5 kg (6.3%) | --- % | --- |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Azacca     | 50 g   | 60 min   | 14 %       |
| Whirlpool | Centennial | 50 g   | 5 min    | 10.5 %     |
| Whirlpool | Mosaic     | 50 g   | 5 min    | 10 %       |
| Dry Hop   | Centennial | 50 g   | 5 day(s) | 10.5 %     |
| Dry Hop   | Mosaic     | 50 g   | 5 day(s) | 10 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10 g   | Fermentis  |