

# Barmanka - New England IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **64**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **50 C**, Time **30 min**
- Temp **65 C**, Time **20 min**
- Temp **73 C**, Time **40 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **20 min** at **65C**
- Keep mash **40 min** at **73C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (60%)	85 %	7
Grain	Platki owsiane	2 kg (40%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	14.3 %
Boil	Falconer's Flight	5 g	60 min	10.7 %
Boil	Mosaic	5 g	60 min	10.4 %
Aroma (end of boil)	Falconer's Flight	15 g	15 min	10.7 %
Aroma (end of boil)	Mosaic	15 g	15 min	10.4 %
Whirlpool	Columbus/Tomahawk/Zeus	10 g	0 min	15.5 %
Whirlpool	Falconer's Flight	10 g	0 min	10.7 %
Whirlpool	Mosaic	10 g	0 min	10.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	20 ml	---