

BROKLIN NEW ENGLAND

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **64**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|---------------|-------|-----|
| Grain | Castle Malting - Pilszeński 6-rzędowy | 5 kg (72.5%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (14.5%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (5.8%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (7.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | Nelson Sauvin | 30 g | 10 min | 11 % |
| Whirlpool | Nelson Sauvin | 50 g | 30 min | 11 % |
| Whirlpool | Citra | 50 g | 30 min | 12 % |
| Whirlpool | Mosaic | 50 g | 30 min | 10 % |
| Dry Hop | Nelson Sauvin | 50 g | 7 day(s) | 11 % |
| Dry Hop | Citra | 50 g | 7 day(s) | 12 % |
| Dry Hop | Mosaic | 50 g | 7 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|-------------------------|-----|--------|--------|------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 100 ml | Fermentum Mobile |
|-------------------------|-----|--------|--------|------------------|