

# Ciri - New England White IPA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **44**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (33.3%)	80 %	5
Grain	Strzegom Pszeniczny	2 kg (33.3%)	81 %	6
Grain	Płatki owsiane	2 kg (33.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	15 g	30 min	15 %
Boil	Amarillo	20 g	15 min	8.2 %
Boil	Citra	20 g	15 min	13.5 %
Boil	Sabro	15 g	5 min	15 %
Aroma (end of boil)	Amarillo	10 g	0 min	8.2 %
Aroma (end of boil)	Citra	20 g	0 min	13.5 %
Dry Hop	Sabro	70 g	3 day(s)	15 %
Dry Hop	Amarillo	70 g	3 day(s)	8.2 %
Dry Hop	Citra	60 g	3 day(s)	13.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM20 Białe Walonki	Wheat	Slant	200 ml	Fermentum Mobile