

Double New England IPA

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **5**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (72.4%)	81 %	4
Grain	Płatki pszeniczne	0.7 kg (9.2%)	85 %	3
Grain	Płatki owsiane	0.7 kg (9.2%)	85 %	3
Grain	Maltodektryna	0.7 kg (9.2%)	100 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	11 %
Whirlpool	Simcoe	50 g	0 min	13.2 %
Whirlpool	Mosaic	50 g	0 min	10 %
Whirlpool	Citra	50 g	0 min	12 %
Dry Hop	Simcoe	25 g	2 day(s)	13.2 %
Dry Hop	Simcoe	25 g	2 day(s)	13.2 %
Dry Hop	Amarillo	100 g	2 day(s)	9.5 %
Dry Hop	Citra	100 g	2 day(s)	12 %
Dry Hop	Mosaic	25 g	2 day(s)	10 %
Dry Hop	Simcoe	25 g	2 day(s)	13.2 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
Hazy Daze	Ale	Slant	300 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min
Water Agent	Pożywka	2 g	Boil	10 min

Notes

- Stosunek chlorków do siarczanów 2.5:1
Dodać Simcoe i Mosaic w gdy ruszy fermentacja
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