

# JELEŃ - NEW ENGLAND IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **45**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **26.1 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (88.9%)	80 %	5
Grain	Żytni	1 kg (11.1%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Smaragd	50 g	60 min	3.9 %
Boil	Vic Secret	20 g	30 min	16.3 %
Boil	Vic Secret	30 g	15 min	16.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Slant	180 ml	Mangrove Jack's