

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 |