

# ŁÓŚ - NEW ENGLAND IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **53**
- SRM **4.6**
- 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 **23.2 liter(s)**
- Total mash volume **32.5 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **23.2 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **15 min** at **78C**
- Sparge using **25.7 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	5 kg (53.8%)	80.5 %	6
Grain	Pszeniczny	1.5 kg (16.1%)	85 %	4
Grain	Weyermann - Carapils	1 kg (10.8%)	78 %	4
Grain	Płatki owsiane	0.6 kg (6.5%)	85 %	3
Grain	Płatki pszeniczne	0.6 kg (6.5%)	85 %	3
Grain	Jęczmień niesłodowany	0.6 kg (6.5%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Citra	30 g	30 min	12 %
Boil	Cascade	30 g	30 min	6 %
Boil	Citra	20 g	15 min	12 %
Boil	Cascade	20 g	15 min	6 %
Dry Hop	Citra	30 g	5 day(s)	12 %

Dry Hop	Cascade	50 g	5 day(s)	6 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	15 ml	White Labs