

# N'27 new england ipa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **45**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **20 min** at **68C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **12.5 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	4 kg (66.7%)	80 %	5
Grain	Viking Wheat Malt	1 kg (16.7%)	83 %	5
Grain	Płatki pszeniczne	0.5 kg (8.3%)	85 %	3
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	equanot	50 g	10 min	13.5 %
Aroma (end of boil)	mosaic	50 g	10 min	13.2 %
Dry Hop	equanot	50 g	3 day(s)	13.5 %
ostatnie 2 dni burzliwej				
Dry Hop	Amarillo	50 g	3 day(s)	8.9 %
ostatnie 3 dni cichej				
Dry Hop	Citra	100 g	3 day(s)	12.5 %
ostatnie 3 dni cichej				

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM55 Zielone Wzgórze	Ale	Liquid	1000 ml	Fermentum Mobile