

New England IPA #1

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **34**
- SRM **6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **6 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | pale ale Viking Malt | 5 kg (80.6%) | 79 % | 8 |
| Grain | pszeniczny Viking Malt | 0.5 kg (8.1%) | 81 % | 5 |
| Grain | płatki owsiane | 0.4 kg (6.5%) | 65 % | 3 |
| Grain | Strzegom Karmel 30 | 0.3 kg (4.8%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |
| Aroma (end of boil) | Amarillo (USA) - granulat | 15 g | 7 min | 7.5 % |
| Aroma (end of boil) | Chinook | 15 g | 7 min | 14.2 % |
| Whirlpool | Amarillo (USA) - granulat | 35 g | 0 min | 7.5 % |
| Whirlpool | Chinook | 35 g | 0 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------------|-----|-----|------|---------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |
|----------------------|-----|-----|------|---------|