

# New England IPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **93**
- SRM **7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (61.5%)	81 %	4
Grain	Cookie	1 kg (15.4%)	72 %	40
Grain	Pszeniczny	0.5 kg (7.7%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (7.7%)	85 %	3
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	40 g	30 min	9.5 %
Boil	Citra	40 g	30 min	12 %
Boil	Mosaic	40 g	30 min	10 %
Whirlpool	Amarillo	20 g	---	9.5 %
Whirlpool	Citra	20 g	---	12 %
Whirlpool	Mosaic	20 g	---	10 %
Dry Hop	Amarillo	30 g	---	9.5 %
Dry Hop	Citra	30 g	---	12 %
Dry Hop	Mosaic	30 g	---	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	30 ml	Fermentum Mobile