

New England IPA #2

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **43**
- SRM **7.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- 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 **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Malteurop Pale Ale | 4.5 kg (69.2%) | 80 % | 15 |
| Grain | Strzegom Pszeniczny | 1 kg (15.4%) | 81 % | 15 |
| Grain | Płatki pszeniczne | 0.5 kg (7.7%) | 85 % | 7 |
| Grain | Płatki owsiane | 0.5 kg (7.7%) | 85 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|--------|------------|
| First Wort | citra amarillo | 10 g | 60 min | 10 % |
| Aroma (end of boil) | Simcoe | 50 g | 20 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|---------|------------------|
| FM55 Zielone Wzgórze | Ale | Slant | 1000 ml | Fermentum Mobile |