

# New England IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **18**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.8 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 **22.4 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 **16.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pale Ale	5 kg (67%)	80 %	6
Grain	Strzegom Pszeniczny	1.2 kg (16.1%)	81 %	6
Grain	Płatki pszeniczne	0.63 kg (8.4%)	85 %	3
Grain	Płatki owsiane	0.63 kg (8.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	6 g	---	13.1 %
Whirlpool	Mosaic	75 g	20 min	10 %
Dry Hop	Equinox	95 g	7 day(s)	13.1 %
Dry Hop	Citra	100 g	5 day(s)	12 %
Dry Hop	Amarillo	55 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	1000 ml	Fermentum Mobile