

New England IPA 5.0

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **5**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pilznieński | 2.1 kg (60%) | 81 % | 4 |
| Grain | Słód owsiany Fawcett | 0.2 kg (5.7%) | 61 % | 5 |
| Grain | Słód pszeniczny Bestmalz | 0.2 kg (5.7%) | 82 % | 5 |
| Grain | Płatki owsiane | 0.4 kg (11.4%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.6 kg (17.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------------|--------|----------|------------|
| Boil | lunga | 2.5 g | 60 min | 11 % |
| Whirlpool | Galaxy | 50 g | 0 min | 13.3 % |
| Whirlpool | Citra | 20 g | 0 min | 12 % |
| Whirlpool | Nelson Sauvign | 20 g | 0 min | 11 % |
| Dry Hop | Galaxy | 50 g | 2 day(s) | 13.3 % |
| Dry Hop | Citra | 30 g | 2 day(s) | 10 % |
| Dry Hop | Nelson Sauvign | 30 g | 2 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| Hazy Daze | Ale | Liquid | 100 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|---------------|----------------|-------------|
| Fining | Mech irlandzki | 3 g | Boil | 10 min |
| Water Agent | Pożywka | 1 g | Boil | 10 min |