

new england ipa

- Gravity **16.1 BLG**
- ABV ---
- IBU **20**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 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 **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 4.5 kg (66.2%) | 80 % | 7 |
| Grain | Pszeniczny | 1 kg (14.7%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (7.4%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (7.4%) | 85 % | 3 |
| Sugar | glukoza | 0.3 kg (4.4%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Citra | 20 g | 50 min | 12 % |
| Aroma (end of boil) | Galaxy | 30 g | 0 min | 15 % |
| Aroma (end of boil) | Mosaic | 30 g | 0 min | 10 % |
| Dry Hop | Citra | 40 g | 7 day(s) | 12 % |
| Dry Hop | Galaxy | 70 g | 3 day(s) | 15 % |
| Dry Hop | Mosaic | 70 g | 3 day(s) | 10 % |

Yeasts

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

| | | | | |
|-------------------------|-----|--------|-------|------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 50 ml | Fermentum Mobile |
|-------------------------|-----|--------|-------|------------------|