

New England IPA 6.0

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU ---
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **36 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **36 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (70.4%)	81 %	4
Grain	Słód pszeniczny Bestmalz	0.7 kg (9.9%)	82 %	5
Grain	Płatki owsiane	0.7 kg (9.9%)	85 %	3
Grain	Płatki pszeniczne	0.7 kg (9.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Rakau (NZ)	20 g	0 min	9.5 %
Whirlpool	Waimea	20 g	0 min	17 %
Whirlpool	Wai-iti	20 g	0 min	4.1 %
Whirlpool	Simcoe	50 g	0 min	13.2 %
Dry Hop	Rakau (NZ)	30 g	1 day(s)	9.5 %
Dry Hop	Waimea	30 g	1 day(s)	17 %
Dry Hop	Wai-iti	30 g	1 day(s)	4.1 %
Dry Hop	Amarillo	50 g	1 day(s)	9.5 %
Dry Hop	Citra	50 g	1 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Hazy Ale	Ale	Liquid	100 ml	Fermentum Mobile
Hazy Daze	Ale	Slant	100 ml	The Yeast Bay

Extras

Type	Name	Amount	Use for	Time
Water Agent	Pożywka	2 g	Boil	10 min