

# NEW ENGLAND IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **38**
- SRM **4.6**

## Batch size

- Expected quantity of finished beer **180 liter(s)**
- Trub loss **2 %**
- Size with trub loss **183.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **192.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **152 liter(s)**
- Total mash volume **192 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **152 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **80.8 liter(s)** of **76C** water or to achieve **192.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	35 kg (77.8%)	79 %	6
Grain	Płatki owsiane	5 kg (11.1%)	85 %	3
Adjunct	Pszenica niesłodowana	5 kg (11.1%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	100 g	60 min	12.5 %
Aroma (end of boil)	Citra	50 g	1 min	13.5 %
Aroma (end of boil)	Galaxy	50 g	1 min	14.5 %
Whirlpool	Citra	200 g	20 min	13.5 %
Whirlpool	Galaxy	200 g	20 min	14.5 %
Dry Hop	Citra	350 g	3 day(s)	13.5 %
Dry Hop	Galaxy	350 g	3 day(s)	14.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	23 g	Safbrew