

New England IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **28**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.9 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **13.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (71.4%)	82 %	4
Grain	Płatki owsiane	0.4 kg (14.3%)	60 %	3
Grain	Płatki pszeniczne	0.4 kg (14.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	45 g	10 min	12.9 %
Whirlpool	Mosaic	15 g	10 min	12.3 %
Dry Hop	Nelson Sauvign	15 g	3 day(s)	11.2 %
Dry Hop	Amarillo	20 g	3 day(s)	8.4 %
Dry Hop	Strata	30 g	3 day(s)	15.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M66 Hophead Ale	Ale	Dry	10.5 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
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Flavor	Skórka cytryny	15 g	Boil	15 min
Flavor	Skórka słodkiej pomarańczy	15 g	Boil	15 min
Flavor	Werbena cytrynowa	15 g	Boil	15 min
Flavor	Zest z pomarańczy	10 g	Secondary	3 day(s)