

New England IPA I

- Gravity **15 BLG**
- ABV ---
- IBU **79**
- SRM **6.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **60.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	2.1 kg (58.3%)	80 %	6
Grain	Weyermann - Pszeniczny jasny	0.4 kg (11.1%)	82 %	5
Grain	Weyermann - Carapils	0.3 kg (8.3%)	75 %	5
Grain	Weyermann - Abbey Malt	0.2 kg (5.6%)	75 %	45
Grain	Płatki owsiane błyskawiczne	0.3 kg (8.3%)	85 %	3
Grain	Płatki pszeniczne błyskawiczne	0.3 kg (8.3%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA El Dorado	15 g	60 min	14.2 %
Boil	USA Amarillo	20 g	15 min	8.6 %
Boil	USA Citra	30 g	5 min	13.5 %
Boil	USA Amarillo	20 g	0 min	8.6 %
Dry Hop	USA Citra	10 g	3 day(s)	13.5 %
Dry Hop	USA Amarillo	10 g	2 day(s)	8.6 %

Dry Hop	USA Citra	10 g	1 day(s)	13.5 %
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Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza I	Ale	Liquid	30 ml	Fermentum Mobile