

New England IPA II

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **3.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (33.3%)	80 %	5
Grain	Pszeniczny	2 kg (33.3%)	85 %	4
Grain	Płatki pszeniczne	1 kg (16.7%)	85 %	3
Grain	Płatki owsiane	1 kg (16.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Mosaic	5 g	60 min	10 %
Whirlpool	Mosaic	35 g	30 min	10 %
Whirlpool	Citra	20 g	30 min	12 %
Dry Hop	Amarillo	55 g	1 day(s)	9.5 %
Dry Hop	WAI-ITI	50 g	1 day(s)	4.1 %
Dry Hop	Citra	50 g	1 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
gozdawa	Ale	Dry	11.5 g	Safale