

New England IPA III

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **11**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.4 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **8.6 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **15 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|-----------------|-------|-----|
| Grain | Pilzneński | 2 kg (70.2%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (14%) | 85 % | 3 |
| Grain | Pszeniczny | 0.45 kg (15.8%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Whirlpool | Centennial | 10 g | 20 min | 10.5 % |
| Whirlpool | Amarillo | 10 g | 20 min | 9.5 % |
| Dry Hop | Centennial | 20 g | 2 day(s) | 10.5 % |
| Dry Hop | Amarillo | 20 g | 2 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 400 ml | Fermentum Mobile |