

New england IPA na wytrawnie

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **69**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **66 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **53.8C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **80 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (40.3%) | 80 % | 5 |
| Grain | Słód pszeniczny Bestmalz | 1.7 kg (27.4%) | 82 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (8.1%) | 60 % | 3 |
| Grain | Weyermann - Carapils | 0.5 kg (8.1%) | 78 % | 4 |
| Grain | Briess - Pilsen Malt | 1 kg (16.1%) | 80.5 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 20 min | 10 % |
| Boil | Zula | 50 g | 15 min | 8.3 % |
| Boil | Chinook | 50 g | 15 min | 13 % |
| Aroma (end of boil) | Citra | 25 g | 5 min | 12 % |
| Aroma (end of boil) | Simcoe | 25 g | 5 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-------|--------|-----------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |
|--------------|-----|-------|--------|-----------|