

New England IPA _ test

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **43**
- SRM **4.3**
- Style **English 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 **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **11.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsneński	3 kg (90.9%)	80 %	4
Grain	Płatki owsiane błyskawiczne	0.3 kg (9.1%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA Citra	10 g	60 min	14.2 %
Boil	USA Mosaic	15 g	15 min	11.8 %
Boil	USA Citra	30 g	0 min	14.2 %
Boil	USA Amarillo	15 g	0 min	7.4 %
Boil	USA Mosaic	25 g	0 min	11.8 %
Dry Hop	USA Citra	10 g	3 day(s)	14.2 %
Dry Hop	USA Mosaic	10 g	3 day(s)	11.8 %
Dry Hop	USA Amarillo	10 g	3 day(s)	7.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórze II	Ale	Slant	50 ml	Fermentum Mobile