

New England IPA v2

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **5**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **67 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **20 min** at **67C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (71.4%) | 82 % | 4 |
| Grain | Płatki owsiane | 1 kg (14.3%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 1 kg (14.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|--------------|--------|----------|------------|
| First Wort | Cascade | 5 g | 65 min | 6 % |
| Whirlpool | Citra | 40 g | 0 min | 12 % |
| Whirlpool | Galaxy | 25 g | 0 min | 15 % |
| Whirlpool | Amarillo | 15 g | 0 min | 9.5 % |
| Whirlpool | Equinox | 25 g | 5 min | 13.1 % |
| Dry Hop | Galaxy | 15 g | 5 day(s) | 15 % |
| Dry Hop | Citra | 35 g | 5 day(s) | 12 % |
| Dry Hop | Amarillo | 10 g | 2 day(s) | 9.5 % |
| Dry Hop | Enigma (AUS) | 15 g | 2 day(s) | 17.2 % |
| Dry Hop | Galaxy | 25 g | 2 day(s) | 15 % |
| Dry Hop | Amarillo | 25 g | 2 day(s) | 9.5 % |

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|---------|---------|------|----------|--------|
| Dry Hop | Equinox | 25 g | 2 day(s) | 13.1 % |
| Dry Hop | Citra | 25 g | 2 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|------|-------|--------|---------------|
| Hazy Daze | Ale | Slant | 300 ml | The Yeast Bay |

Notes

- chmiel na zimno na 5 dni = chmiel na burzliwą
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