

# 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 %      |

|         |         |      |          |        |
|---------|---------|------|----------|--------|
| 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  
*Jan 30, 2019, 8:08 PM*