

New England IPA v2

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **55**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.1 kg (39.6%) | 81 % | 4 |
| Grain | Pale Ale Strzegom | 2.1 kg (39.6%) | 80 % | 6 |
| Grain | Jęczmień niestodowany | 0.6 kg (11.3%) | 75 % | 2 |
| Grain | Żytni | 0.5 kg (9.4%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 15.5 % |
| Boil | lunga | 20 g | 60 min | 11 % |
| Dry Hop | Mosaic | 40 g | 3 day(s) | 10 % |
| Dry Hop | Sorachi Ace | 50 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|-----------------|------|------|--------|
| Water Agent | Gips piwowarski | 5 g | Mash | 60 min |
| Water Agent | Chlorek wapnia | 10 g | Mash | 60 min |