

#13.01 New England IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **18**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **20 %**
- Size with trub loss **24 liter(s)**
- Boil time **80 min**
- Evaporation rate **14 %/h**
- Boil size **30.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **33 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **26.4 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.6 kg (84.8%)	80 %	5
Grain	Platki orkiszowe	1 kg (15.2%)	60 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Strata	100 g	5 min	13.6 %
Whirlpool	Simcoe	50 g	5 min	12.7 %
Dry Hop	Sabro	100 g	21 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	300 ml	---