

#3 New England IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **32**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **53.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **49 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **35 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **32.6 liter(s)** of **76C** water or to achieve **53.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (71.4%)	80 %	5
Grain	Viking Wheat Malt	2 kg (14.3%)	83 %	5
Grain	Płatki pszeniczne	1 kg (7.1%)	85 %	3
Grain	Płatki owsiane	1 kg (7.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	50 g	10 min	12 %
Whirlpool	Citra	100 g	10 min	13.5 %
Whirlpool	Galaxy	100 g	10 min	14.5 %
Whirlpool	Nelson Sauvín	50 g	10 min	11.2 %
Dry Hop	Mosaic	50 g	3 day(s)	12 %
Dry Hop	Citra	100 g	3 day(s)	13.5 %
Dry Hop	Galaxy	100 g	3 day(s)	14.5 %
Dry Hop	Nelson Sauvín	50 g	3 day(s)	11.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM55 Zielone Wzgórze	Ale	Liquid	30 ml	Fermentum Mobile
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