

## 49. New England IPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **30**
- SRM **4.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **10.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **2 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzniejszy | 2.5 kg (74.6%) | 80 %  | 4   |
| Grain | Strzegom Pszeniczny  | 0.7 kg (20.9%) | 81 %  | 6   |
| Grain | Płatki owsiane       | 0.15 kg (4.5%) | 85 %  | 3   |

### Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Simcoe | 10 g   | 15 min   | 13.2 %     |
| Boil    | Galaxy | 20 g   | 5 min    | 15 %       |
| Boil    | Galaxy | 30 g   | 2 min    | 15 %       |
| Dry Hop | Galaxy | 50 g   | 5 day(s) | 15 %       |

### Yeasts

| Name  | Type | Form   | Amount | Laboratory       |
|-------|------|--------|--------|------------------|
| FM 10 | Ale  | Liquid | 600 ml | Fermentum Mobile |

### Notes

- 04.01 - zlanie na "cichą" i chłodzenie
  - 05.01 - dodanie po 25g galaxy na cichą do każdego z 5l. Mieszanie wiadrem. Temperatura ok 12°C na dolnym.
  - 06.01 - mieszanie 3 razy dziennie, temperatura 12-14°C.
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