

## #5.06 New England IPA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **22**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **20 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **14 %/h**
- Boil size **28.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.4 liter(s)**
- Total mash volume **30.5 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 **24.4 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 **10.3 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (82%)	80 %	5
Grain	Viking Wheat Malt	0.6 kg (9.8%)	83 %	5
Grain	Płatki orkiszowe	0.5 kg (8.2%)	60 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	50 g	10 min	12.4 %
Whirlpool	Simcoe	50 g	10 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	---

### Extras

Type	Name	Amount	Use for	Time
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Other	Pożywka dla drożdży Wyeast	3 g	Boil	10 min
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