

#64 New England IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **40**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **8.35 liter(s)**
- Trub loss **4 %**
- Size with trub loss **9.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **11.3 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.7 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **72 C**, Time **25 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **25 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 1.54 kg (58.3%) | 80 % | 7 |
| Grain | Płatki pszeniczne | 0.5 kg (18.9%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (15.2%) | 85 % | 3 |
| Grain | Jęczmień niesłodowany | 0.2 kg (7.6%) | 75 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | lunga | 4 g | 60 min | 11 % |
| Aroma (end of boil) | Galaxy | 18 g | 5 min | 13.5 % |
| Aroma (end of boil) | Citra | 25 g | 5 min | 13.7 % |
| Aroma (end of boil) | Cashmere | 6 g | 5 min | 6.7 % |
| Whirlpool | Cashmere | 6 g | 5 min | 6.7 % |
| Whirlpool | Citra | 25 g | 0 min | 13.7 % |
| Whirlpool | Galaxy | 18 g | 0 min | 13.5 % |
| Dry Hop | Jarrylo | 30 g | 2 day(s) | 14.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safbrew S-33 | Ale | Slant | 100 ml | --- |