

# AIPA a'la New England #5

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **60**
- SRM **8.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **80C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (62.5%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (12.5%)	81 %	6
Grain	Płatki owsiane	1 kg (12.5%)	85 %	3
Grain	Strzegom Karmel 150	0.5 kg (6.3%)	75 %	150
Sugar	Cukier	0.5 kg (6.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	50 g	60 min	14 %
Whirlpool	Centennial	50 g	5 min	10.5 %
Whirlpool	Mosaic	50 g	5 min	10 %
Dry Hop	Centennial	50 g	5 day(s)	10.5 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis