

Anakonda New England IPA (TEA Time Brewpub) Marxam

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **31**
- SRM **4.3**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

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

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (66.7%) | 80 % | 5 |
| Grain | Oats, Malted | 1 kg (16.7%) | 80 % | 2 |
| Grain | Płatki pszeniczne | 1 kg (16.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Amarillo | 63 g | 15 min | 9.5 % |
| Aroma (end of boil) | Citra | 63 g | 0 min | 12 % |
| Dry Hop | Amarillo | 75 g | 3 day(s) | 9.5 % |
| Dry Hop | Citra | 75 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|------|--------|------------|
| Lallemand - LalBrew American East Coast - New England | Ale | Dry | 11 g | Lallemand |