

# Demon and Wizzard New England

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **39**
- SRM **6.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (50%)	80 %	5
Grain	Viking Wheat Malt	2 kg (33.3%)	83 %	5
Grain	Karmelowy Czerwony	0.5 kg (8.3%)	75 %	59
Grain	Płatki pszeniczne	0.5 kg (8.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	10 %
Boil	Summit	10 g	60 min	17 %
Aroma (end of boil)	Mosaic	10 g	10 min	10 %
Aroma (end of boil)	Summit	10 g	10 min	17 %
Whirlpool	Galaxy	10 g	0 min	15 %
Whirlpool	Topaz	10 g	0 min	15 %
Dry Hop	Galaxy	40 g	2 day(s)	15 %
Dry Hop	Topaz	10 g	2 day(s)	15 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM53 Voss kveik	Ale	Liquid	1000 ml	FM