

Double New England IPA

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **5**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (72.4%)	81 %	4
Grain	Płatki pszeniczne	0.7 kg (9.2%)	85 %	3
Grain	Płatki owsiane	0.7 kg (9.2%)	85 %	3
Grain	Maltodektryna	0.7 kg (9.2%)	100 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	11 %
Whirlpool	Simcoe	50 g	0 min	13.2 %
Whirlpool	Mosaic	50 g	0 min	10 %
Whirlpool	Citra	50 g	0 min	12 %
Dry Hop	Simcoe	25 g	2 day(s)	13.2 %
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Dry Hop	Amarillo	100 g	2 day(s)	9.5 %
Dry Hop	Citra	100 g	2 day(s)	12 %
Dry Hop	Mosaic	25 g	2 day(s)	10 %
Dry Hop	Simcoe	25 g	2 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Hazy Daze	Ale	Slant	300 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min
Water Agent	Pożywka	2 g	Boil	10 min

Notes

- Stosunek chlorków do siarczanów 2.5:1
Dodać Simcoe i Mosaic w gdy ruszy fermentacja
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