

## IPA new england style

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- Gravity **14.7 BLG**
- ABV ---
- IBU **44**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **7 %**
- Size with trub loss **11.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

### Fermentables

| Type  | Name                   | Amount       | Yield  | EBC |
|-------|------------------------|--------------|--------|-----|
| Grain | pale ale               | 1 kg (33.3%) | 80 %   | 6   |
| Grain | BESTMALZ - Best Pilsen | 2 kg (66.7%) | 80.5 % | 4   |

### Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | lunga      | 20 g   | 60 min   | 11 %       |
| Whirlpool | Mosaic     | 25 g   | 15 min   | 10 %       |
| Whirlpool | Citra      | 25 g   | 15 min   | 12 %       |
| Whirlpool | Amarillo   | 25 g   | 15 min   | 9.5 %      |
| Whirlpool | Mosaic     | 25 g   | 0 min    | 10 %       |
| Whirlpool | Citra      | 25 g   | 0 min    | 12 %       |
| Whirlpool | Amarillo   | 25 g   | 0 min    | 9.5 %      |
| Dry Hop   | Citra      | 50 g   | 0 day(s) | 12 %       |
| Dry Hop   | Centennial | 50 g   | 0 day(s) | 10.5 %     |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 6 g    | ---        |

### Notes

- start fermentacji tak od 14°C  
trzymać tak 3 dni  
później podnieść do 17  
koniec 19/20  
  
chmielenie na zimno  
1 partia - 2 dni  
2 partia - kolejne 2 dni  
*Dec 4, 2016, 9:18 PM*