

## 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  
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