

New England

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **37**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (42.9%)	80 %	5
Grain	Strzegom Pilzneński	1.5 kg (21.4%)	80 %	4
Grain	Weyermann - Carapils	0.5 kg (7.1%)	78 %	4
Grain	Pszeniczny	1 kg (14.3%)	85 %	4
Grain	Strzegom Wiedeński	0.5 kg (7.1%)	79 %	10
Grain	Płatki owsiane	0.5 kg (7.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	10 min	13.1 %
Boil	Sterling	20 g	10 min	4.5 %
Boil	Citra	10 g	10 min	12 %
Boil	Equinox	20 g	5 min	13.1 %
Aroma (end of boil)	Sterling	30 g	1 min	4.5 %
Aroma (end of boil)	Mosaic	30 g	1 min	12 %
Whirlpool	Mosaic	50 g	20 min	12 %

Whirlpool	Sterling	40 g	20 min	4.5 %
Dry Hop	Lemon drop	50 g	3 day(s)	4.6 %
Dry Hop	Centennial	30 g	3 day(s)	10.5 %
Dry Hop	Citra	50 g	3 day(s)	10 %
Dry Hop	Cascade	50 g	3 day(s)	6 %

Notes

- Na whirlpool wrzucic 20g Mosaic 10G setrling reszta wartosci w chmieleniu jest z aromatu
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