

New England IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **45**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **76C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (63.6%)	80 %	5
Grain	Viking Wheat Malt	1 kg (18.2%)	83 %	5
Adjunct	Briess - Oat Flakes	0.5 kg (9.1%)	80 %	5
Adjunct	Briess - Red Wheat Flakes	0.5 kg (9.1%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	50 g	15 min	14.2 %
Whirlpool	Citra	25 g	5 min	13.7 %
Whirlpool	Galaxy	25 g	5 min	13.5 %
Whirlpool	Mosaic	25 g	5 min	11.8 %
Dry Hop	Citra	25 g	5 day(s)	14.2 %
Dry Hop	Galaxy	25 g	5 day(s)	13.5 %
Dry Hop	Mosaic	25 g	5 day(s)	11.8 %
Dry Hop	Citra	25 g	3 day(s)	14.2 %
Dry Hop	Galaxy	25 g	3 day(s)	13.5 %
Dry Hop	Mosaic	25 g	3 day(s)	11.8 %

Dry Hop	Equinox	25 g	3 day(s)	13.1 %
Dry Hop	Citra	25 g	1 day(s)	14.2 %
Dry Hop	Galaxy	25 g	1 day(s)	13.5 %
Dry Hop	Mosaic	25 g	1 day(s)	11.8 %
Dry Hop	Equinox	25 g	1 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	1000 ml	Fermentum Mobile