

## New England IPA #2 - Browar na Wyżynie

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **40**
- SRM **4.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **6 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.1 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **10.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	piłzeński Viking Malt	1.44 kg (40.8%)	80 %	5
Grain	pale ale Viking Malt	1.44 kg (40.8%)	79 %	8
Grain	pszeniczny Viking Malt	0.36 kg (10.2%)	81 %	5
Grain	płatki owsiane	0.29 kg (8.2%)	65 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galena (USA) - granulát	14.44 g	60 min	14.2 %
Aroma (end of boil)	Amarillo (USA) - granulát	7.22 g	7 min	7.5 %
Aroma (end of boil)	Galena (USA) - granulát	7.22 g	7 min	14.2 %
Whirlpool	Amarillo (USA) - granulát	21.67 g	0 min	7.5 %
Whirlpool	Galena (USA) - granulát	14.44 g	0 min	14.2 %

Dry Hop	Amarillo (USA) - granulat	43.33 g	7 day(s)	7.5 %
Dry Hop	Galena (USA) - granulat	21.67 g	7 day(s)	14.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone wzgórze	Ale	Liquid	7.94 ml	FM

### Extras

Type	Name	Amount	Use for	Time
Other	Galena (USA) - granulat	14.44 g	Primary	7 day(s)