

New England IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **30**
- SRM **4.3**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **8.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **12.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.75 kg (63.6%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (18.2%)	83 %	5
Grain	Platki owsiane	0.25 kg (9.1%)	85 %	3
Grain	Platki orkiszowe	0.25 kg (9.1%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	5 g	60 min	11 %
Aroma (end of boil)	Centennial	40 g	5 min	10.5 %
Dry Hop	Centennial	40 g	9 day(s)	10.5 %
Dry Hop	Mosaic	30 g	9 day(s)	10 %
Dry Hop	Citra	40 g	5 day(s)	12 %
Dry Hop	Amarillo	22.5 g	2 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Centennial i Mosaic dajemy w pierwszym dniu burzliwej fermentacji na 7-9 dni - w zależności od tego jak szybko zjedzą cukier.
Druga faza chmielenia na zimno odbywa się podczas cichej fermentacji. W pierwszym dniu dajemy Citra 40 g a następnie 22,5 g Amarillo.
Butelkujemy po 5 dniach cichej fermentacji.
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