

# New England IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **25**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	4 kg (67.8%)	80.5 %	6
Grain	Płatki owsiane	0.8 kg (13.6%)	85 %	3
Grain	Abbey Malt Weyermann	0.2 kg (3.4%)	75 %	45
Grain	Pszeniczny	0.5 kg (8.5%)	85 %	4
Grain	Płatki pszeniczne	0.4 kg (6.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	5 g	60 min	11 %
Boil	Nelson Sauvín	20 g	15 min	11 %
Aroma (end of boil)	Galaxy	30 g	5 min	15 %
Aroma (end of boil)	Citra	50 g	0 min	12 %
Aroma (end of boil)	Galaxy	30 g	0 min	15 %
Aroma (end of boil)	Nelson Sauvín	60 g	0 min	11 %
Dry Hop	Citra	50 g	4 day(s)	12 %
Dry Hop	Galaxy	40 g	4 day(s)	15 %

Dry Hop	Nelson Sauvín	65 g	4 day(s)	11 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	1000 ml	Wyeast Labs

## Notes

- 14.7 brix nastawne  
*Dec 1, 2018, 5:47 PM*