

## New England Ipa

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **50**
- SRM **5.1**
- 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 **27.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

### Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Pilzneński                    | 5 kg (75.8%)   | 81 %  | 4   |
| Grain | Oats, Flaked                  | 0.8 kg (12.1%) | 80 %  | 2   |
| Grain | Weyermann<br>pszeniczny jasny | 0.5 kg (7.6%)  | 80 %  | 6   |
| Grain | Abbey Malt<br>Weyermann       | 0.3 kg (4.5%)  | 75 %  | 45  |

### Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Whirlpool | Cascade    | 25 g   | 30 min   | 6 %        |
| Whirlpool | Centennial | 25 g   | 30 min   | 10.5 %     |
| Whirlpool | Citra      | 25 g   | 30 min   | 12 %       |
| Whirlpool | Simcoe     | 40 g   | 30 min   | 13.2 %     |
| Whirlpool | Amarillo   | 25 g   | 30 min   | 9.5 %      |
| Dry Hop   | Centennial | 25 g   | 3 day(s) | 10.5 %     |
| Dry Hop   | Simcoe     | 75 g   | 3 day(s) | 13.2 %     |
| Dry Hop   | Citra      | 25 g   | 3 day(s) | 12 %       |
| Dry Hop   | Amarillo   | 25 g   | 3 day(s) | 9.5 %      |

|         |         |      |          |     |
|---------|---------|------|----------|-----|
| Dry Hop | Cascade | 25 g | 3 day(s) | 6 % |
|---------|---------|------|----------|-----|

## Yeasts

| Name        | Type | Form   | Amount    | Laboratory |
|-------------|------|--------|-----------|------------|
| Vermont Ale | Ale  | Liquid | 111111 ml | Yeast Bay  |

## Extras

| Type        | Name           | Amount | Use for | Time |
|-------------|----------------|--------|---------|------|
| Water Agent | kwask mlekowy  | 4 g    | Mash    | ---  |
| Water Agent | chlorek wapnia | 7 g    | Mash    | ---  |

## Notes

- Na 2 dzień burzliwej: 35 g simcoe plus 25 g centennial  
*Dec 10, 2019, 4:23 PM*