

# New England IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **18**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.8 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Malteurop Pale Ale  | 5 kg (67%)     | 80 %  | 6   |
| Grain | Strzegom Pszeniczny | 1.2 kg (16.1%) | 81 %  | 6   |
| Grain | Płatki pszeniczne   | 0.63 kg (8.4%) | 85 %  | 3   |
| Grain | Płatki owsiane      | 0.63 kg (8.4%) | 85 %  | 3   |

## Hops

| Use for    | Name     | Amount | Time     | Alpha acid |
|------------|----------|--------|----------|------------|
| First Wort | Equinox  | 6 g    | ---      | 13.1 %     |
| Whirlpool  | Mosaic   | 75 g   | 20 min   | 10 %       |
| Dry Hop    | Equinox  | 95 g   | 7 day(s) | 13.1 %     |
| Dry Hop    | Citra    | 100 g  | 5 day(s) | 12 %       |
| Dry Hop    | Amarillo | 55 g   | 3 day(s) | 9.5 %      |

## Yeasts

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