

New England IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **19**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2.6 kg (70.3%)	80.5 %	4
Grain	Płatki pszeniczne	0.7 kg (18.9%)	60 %	3
Grain	Płatki owsiane	0.4 kg (10.8%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	5 g	5 min	12.3 %
Aroma (end of boil)	Cascade PL	10 g	5 min	3.8 %
Whirlpool	Citra	15 g	10 min	12.9 %
Whirlpool	Mosaic	15 g	10 min	12.3 %
Whirlpool	Cascade PL	15 g	10 min	3.8 %
Dry Hop	Mosaic	20 g	2 day(s)	12.3 %
Dry Hop	Cascade PL	20 g	2 day(s)	3.8 %
Dry Hop	Citra	20 g	2 day(s)	12.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-33	Ale	Dry	11.9 g	---
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Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	200 g	Mash	10 min