

New england IPA na słodko

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **62**
- SRM **5.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	1 kg (15.2%)	60 %	3
Grain	Viking Pale Ale malt	2 kg (30.3%)	80 %	5
Grain	Viking Pilsner malt	1 kg (15.2%)	82 %	4
Grain	Pszeniczny	1 kg (15.2%)	85 %	4
Grain	Weyermann - Carapils	0.5 kg (7.6%)	78 %	4
Liquid Extract	WES ekstrakt słodowy jasny	0.3 kg (4.5%)	80 %	45
Sugar	Cukier	0.8 kg (12.1%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Strata	30 g	15 min	13.6 %
Boil	Azacca	30 g	15 min	14 %
Boil	Simcoe	30 g	15 min	13.2 %
Dry Hop	Citra	30 g	4 day(s)	12 %
Dry Hop	Zula	30 g	4 day(s)	8.3 %

Dry Hop	Chinook	30 g	4 day(s)	13 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis