

New england IPA na wytrawnie

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **69**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **66 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **53.8C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **80 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (40.3%)	80 %	5
Grain	Słód pszeniczny Bestmalz	1.7 kg (27.4%)	82 %	5
Grain	Płatki owsiane	0.5 kg (8.1%)	60 %	3
Grain	Weyermann - Carapils	0.5 kg (8.1%)	78 %	4
Grain	Briess - Pilsen Malt	1 kg (16.1%)	80.5 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	20 min	10 %
Boil	Zula	50 g	15 min	8.3 %
Boil	Chinook	50 g	15 min	13 %
Aroma (end of boil)	Citra	25 g	5 min	12 %
Aroma (end of boil)	Simcoe	25 g	5 min	13.2 %

Yeasts

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