

# New England IPA v2

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **55**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński            | 2.1 kg (39.6%) | 81 %  | 4   |
| Grain | Pale Ale Strzegom     | 2.1 kg (39.6%) | 80 %  | 6   |
| Grain | Jęczmień niestodowany | 0.6 kg (11.3%) | 75 %  | 2   |
| Grain | Żytni                 | 0.5 kg (9.4%)  | 85 %  | 8   |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 20 g   | 60 min   | 15.5 %     |
| Boil    | lunga                  | 20 g   | 60 min   | 11 %       |
| Dry Hop | Mosaic                 | 40 g   | 3 day(s) | 10 %       |
| Dry Hop | Sorachi Ace            | 50 g   | 3 day(s) | 10 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|             |                 |      |      |        |
|-------------|-----------------|------|------|--------|
| Water Agent | Gips piwowarski | 5 g  | Mash | 60 min |
| Water Agent | Chlorek wapnia  | 10 g | Mash | 60 min |