

New England IPA vol.2

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **25**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (45.5%)	79 %	6
Grain	Pszeniczny	1.5 kg (19.5%)	80 %	4
Adjunct	Maltodekstryna	1.2 kg (15.6%)	98 %	1
Grain	Płatki owsiane	1.5 kg (19.5%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	ekstrakt chmielowy	16 g	25 min	6 %
Whirlpool	citra	50 g	30 min	13.5 %
Dry Hop	Galaxy	100 g	2 day(s)	15 %
Dry Hop	Vic Secret	100 g	3 day(s)	16.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
White Labs WLP067 Coastal Haze Ale Yeast Blend	Ale	Liquid	1000 ml	White Labs