

# New England PALE ALE DDH

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **28**
- SRM **3.2**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **68 C**, Time **45 min**
- Temp **74 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **10 min** at **74C**
- Keep mash **10 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	3.5 kg (73.7%)	81 %	4
Grain	Weyermann - Carapils	0.25 kg (5.3%)	78 %	4
Grain	Płatki owsiane	0.5 kg (10.5%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (10.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	20 g	12 min	12.2 %
Aroma (end of boil)	Ekuanot	20 g	12 min	14 %
Aroma (end of boil)	Simcoe	10 g	12 min	14.5 %
Dry Hop	Mosaic	70 g	11 day(s)	12.2 %
Dry Hop	Ekuanot	50 g	11 day(s)	14 %
Dry Hop	Simcoe	40 g	11 day(s)	14.5 %
Dry Hop	Mosaic	60 g	5 day(s)	12.2 %
Dry Hop	Ekuanot	40 g	5 day(s)	14 %
Dry Hop	Simcoe	20 g	5 day(s)	14.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand American East Coast Ale NE	Ale	Dry	11 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips CaSO4	8.5 g	Mash	60 min
Water Agent	Chlorek Wapnia CaCl2	1.7 g	Mash	60 min
Water Agent	Kwas mlekowy C3H6O3	4.02 g	Mash	60 min
Water Agent	Chlorek Sodu NaCl	1.02 g	Mash	60 min
Other	Cukier	110 g	Bottling	---
Other	Askorbinian Sodu	4 g	Bottling	---

## Notes

- 34 l wody Primavera (7,3 pH)

<https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=G5XX8X3>  
May 22, 2020, 9:11 PM