

# The rippers - New England IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **18**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **25.1 liter(s)**
- Total mash volume **31.7 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **25.1 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (90.9%)	80 %	4
Grain	Płatki owsiane	0.4 kg (6.1%)	85 %	3
Grain	Abbey Castle	0.2 kg (3%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat Polish hops	10 g	10 min	11.2 %
Whirlpool	Simcoe	50 g	5 min	11.7 %
Whirlpool	Equinox	50 g	5 min	13.1 %
Dry Hop	Simcoe	150 g	5 day(s)	11.7 %
Dry Hop	Equinox	50 g	5 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
White Labs WLP066 London Fog Ale	Ale	Liquid	1000 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	NaCl	4 g	Mash	90 min
Water Agent	H3PO4	10 g	Mash	90 min
Fining	Whirfloc	4 g	Boil	5 min