

tropical new england ipa

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **35**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (55.6%)	81 %	4
Grain	Słód owsiany Fawcett	1 kg (15.9%)	61 %	5
Grain	Pszeniczny	1.5 kg (23.8%)	85 %	4
Grain	Płatki owsiane	0.3 kg (4.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Nelson Sauvín	50 g	20 min	11 %
Whirlpool	Equinox	50 g	20 min	13.1 %
Dry Hop	Nelson Sauvín	50 g	3 day(s)	11 %
Dry Hop	Equinox	50 g	3 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Slant	100 ml	Fermentum Mobile