

MPPD New England

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **18**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	3 kg (67.4%)	80.5 %	2
Grain	Słód owsiany Viking Malt	0.5 kg (11.2%)	61 %	5
Grain	Oats, Flaked	0.5 kg (11.2%)	80 %	2
Grain	Bestmalz Carmel Pils	0.3 kg (6.7%)	75 %	5
Sugar	Milk Sugar (Lactose)	0.15 kg (3.4%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	20 g	15 min	13.5 %
Whirlpool	mackinac	20 g	15 min	10.5 %
Dry Hop	Citra	40 g	2 day(s)	13.5 %
Dry Hop	mackinac	40 g	2 day(s)	10.5 %
Dry Hop	Nelson Sauvignon	40 g	2 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11.5 g	Lallemand

Notes

- Woda RO modyfikowana:
zacieranie 15L:
chlorek - 3 ml
gips - 1.5 ml

wysładzanie 6L
chlorek - 3.9
gips - 2

Do gotowania dorzucić (po przeliczeniu do objętości)

Epsom - 1.7g/10L

NaCl - 0.6g/10L

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