

#22 New England Black IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **50**
- SRM **34.9**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **66 C**, Time **15 min**
- Temp **71 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **15 min** at **66C**
- Keep mash **20 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (52.6%) | 79 % | 6 |
| Grain | Pszeniczny | 2 kg (26.3%) | 85 % | 5 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (6.6%) | 68 % | 400 |
| Grain | Jęczmień palony | 0.6 kg (7.9%) | 55 % | 985 |
| Adjunct | Płatki owsiane | 0.5 kg (6.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 30 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 20 g | 20 min | 15.5 % |
| Boil | Citra | 20 g | 20 min | 12 % |
| Boil | Citra | 20 g | 10 min | 12 % |
| Boil | Cascade | 35 g | 10 min | 6 % |
| Whirlpool | Columbus/Tomahawk/Zeus | 20 g | 10 min | 15.5 % |
| Whirlpool | Citra | 20 g | 10 min | 12 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 34 g | 3 day(s) | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S33 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------|--------|---------|--------|
| Other | Mąka pszenna | 0.1 g | Mash | 40 min |

Notes

- Fermentacja w temp 16-22°C (noc/dzień)
24.06:
- 11BLG
- +34g Columbus na burzliwą
Jun 24, 2017, 9:49 AM