

## #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  
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