

#5.06 New England IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **22**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **20 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **14 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.4 liter(s)**
- Total mash volume **30.5 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.4 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (82%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 0.6 kg (9.8%) | 83 % | 5 |
| Grain | Płatki orkiszowe | 0.5 kg (8.2%) | 60 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|-----------|------------|
| Whirlpool | Citra | 50 g | 10 min | 12.4 % |
| Whirlpool | Simcoe | 50 g | 10 min | 12.7 % |
| Dry Hop | Sabro | 100 g | 21 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 300 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|-------------------------------|-----|------|--------|
| Other | Pożywka dla drożdży Wyeast | 3 g | Boil | 10 min |
|-------|-------------------------------|-----|------|--------|