

## AIPA a'la New England #2

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **56**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **24.5 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **80C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (60%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (13.3%)	81 %	6
Grain	Płatki owsiane	1 kg (13.3%)	85 %	3
Grain	Strzegom Karmel 30	0.5 kg (6.7%)	75 %	30
Sugar	Cukier	0.5 kg (6.7%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	45 g	60 min	15.5 %
Whirlpool	Cascade	10 g	5 min	6 %
Whirlpool	Mosaic	10 g	5 min	10 %
Whirlpool	Chinook	10 g	5 min	13 %
Dry Hop	Mosaic	40 g	5 day(s)	10 %
Dry Hop	Chinook	40 g	5 day(s)	13 %
Dry Hop	Cascade	40 g	5 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	10 g	Fermentis
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