

AIPA a'la New England #4

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **58**
- SRM **6.2**
- 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 **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

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

Mash step by step

- Heat up **24 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **80C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (58.8%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 1 kg (11.8%) | 81 % | 6 |
| Grain | Płatki owsiane | 1 kg (11.8%) | 85 % | 3 |
| Grain | Strzegom Karmel 30 | 1 kg (11.8%) | 75 % | 30 |
| Sugar | Cukier | 0.5 kg (5.9%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 60 min | 15.5 % |
| Whirlpool | Amarillo | 10 g | 5 min | 9.5 % |
| Whirlpool | Simcoe | 10 g | 5 min | 13.2 % |
| Whirlpool | Chinook | 10 g | 5 min | 13 % |
| Dry Hop | Simcoe | 40 g | 5 day(s) | 13.2 % |
| Dry Hop | Amarillo | 40 g | 5 day(s) | 9.5 % |
| Dry Hop | Chinook | 40 g | 5 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |
|--------------|-----|-----|------|-----------|