

Imperial New England

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **42**
- SRM **7.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5 kg (58.8%)	81 %	6
Grain	Pszeniczny	1 kg (11.8%)	85 %	4
Grain	Płatki owsiane	1 kg (11.8%)	85 %	3
Grain	Słód owsiany Fawcett	1 kg (11.8%)	61 %	5
Grain	Biscuit Malt	0.5 kg (5.9%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Whirlpool	Citra	20 g	30 min	12 %
Whirlpool	Motueka	30 g	30 min	7 %
Whirlpool	Mandarina Bavaria	30 g	30 min	10 %
Dry Hop	Citra	60 g	1 day(s)	12 %
Dry Hop	Motueka	70 g	1 day(s)	7 %
Dry Hop	Mandarina Bavaria	70 g	1 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	50 ml	Wyeast Labs