

Liberte, Egalite ,Fraternite :) New England IPA

- Gravity **14.3 BLG**
- ABV ---
- IBU **40**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **23.8 liter(s)**

Steps

- Temp **68 C**, Time **80 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | pale ale souflet | 3.7 kg (74%) | 81 % | 6 |
| Grain | Strzegom Pilzneński | 0.5 kg (10%) | 80 % | 4 |
| Grain | Barley, Flaked | 0.4 kg (8%) | 70 % | 4 |
| Grain | Abbey Castle | 0.2 kg (4%) | 80 % | 45 |
| Grain | Płatki pszeniczne | 0.2 kg (4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil | lunga | 15 g | 30 min | 10.5 % |
| Boil | Mistral | 10 g | 10 min | 7.9 % |
| Boil | Barbe Rouge | 10 g | 10 min | 6.6 % |
| Whirlpool | Mistral | 40 g | 15 min | 7.9 % |
| Whirlpool | Barbe Rouge | 40 g | 15 min | 6.6 % |
| Dry Hop | Mistral | 100 g | 2 day(s) | 7.9 % |
| Dry Hop | Barbe Rouge | 100 g | 2 day(s) | 6.6 % |

Yeasts

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

| | | | | |
|---------------------|-----|--------|---------|----------|
| Yaest Bay Funk Town | Ale | Liquid | 1000 ml | Yest bay |
|---------------------|-----|--------|---------|----------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------|--------|----------|--------|
| Water Agent | NaCl | 4 g | Mash | 90 min |
| Other | Łuska ryżowa | 100 g | Mash | 90 min |
| Other | E338 | 3 g | Bottling | --- |