

# Liberte, Egalite ,Fraternite :) New England IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **42**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale souflet	1.3 kg (27.7%)	81 %	6
Grain	Strzegom Pilzneński	2.2 kg (46.8%)	80 %	4
Grain	Oats, Flaked	0.4 kg (8.5%)	80 %	2
Grain	Barley, Flaked	0.4 kg (8.5%)	70 %	4
Grain	Abbey Castle	0.2 kg (4.3%)	80 %	45
Grain	Płatki pszeniczne	0.2 kg (4.3%)	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

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Yaest Bay Funk Town	Ale	Liquid	1000 ml	Yest bay

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Water Agent	NaCl	4 g	Mash	90 min
Other	łuska ryżowa	100 g	Mash	90 min
Other	E338	3 g	Bottling	---
Fining	whirfloc	4 g	Boil	5 min