

MPPD New England

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **18**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|--------|-----|
| Grain | Heidelberg | 3 kg (67.4%) | 80.5 % | 2 |
| Grain | Słód owsiany Viking Malt | 0.5 kg (11.2%) | 61 % | 5 |
| Grain | Oats, Flaked | 0.5 kg (11.2%) | 80 % | 2 |
| Grain | Bestmalz Carmel Pils | 0.3 kg (6.7%) | 75 % | 5 |
| Sugar | Milk Sugar (Lactose) | 0.15 kg (3.4%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------------|--------|----------|------------|
| Whirlpool | Citra | 20 g | 15 min | 13.5 % |
| Whirlpool | mackinac | 20 g | 15 min | 10.5 % |
| Dry Hop | Citra | 40 g | 2 day(s) | 13.5 % |
| Dry Hop | mackinac | 40 g | 2 day(s) | 10.5 % |
| Dry Hop | Nelson Sauvign | 40 g | 2 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Dry | 11.5 g | Lallemand |

Notes

- Woda RO modyfikowana:
zacieranie 15L:
chlorek - 3 ml
gips - 1.5 ml

wysładzanie 6L
chlorek - 3.9
gips - 2

Do gotowania dorzucić (po przeliczeniu do objętości)

Epsom - 1.7g/10L

NaCl - 0.6g/10L

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