

# New England Black Ipa

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **62**
- SRM **33.6**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (46.2%)	80 %	5
Grain	Strzegom Pszeniczny	2 kg (30.8%)	81 %	6
Grain	Płatki pszeniczne	0.5 kg (7.7%)	85 %	3
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3
Grain	Strzegom Barwiący	0.5 kg (7.7%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Aroma (end of boil)	Southern Cross	25 g	15 min	12 %
Aroma (end of boil)	Simcoe	25 g	15 min	13.2 %
Aroma (end of boil)	Northern Brewer	25 g	15 min	9 %
Dry Hop	Southern Cross	75 g	4 day(s)	12 %
Dry Hop	Simcoe	75 g	4 day(s)	13.2 %
Dry Hop	Northern Brewer	75 g	4 day(s)	9 %
Dry Hop	Citra	50 g	4 day(s)	12 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	12 g	Fermentis