

# New England DIPA

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **43**
- SRM **5.2**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **30.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Flagon	5 kg (49%)	82 %	3
Grain	Pilzneński	1.5 kg (14.7%)	81 %	4
Grain	Oats, Flaked	1.2 kg (11.8%)	80 %	2
Grain	Weyermann - Carapils	1 kg (9.8%)	78 %	4
Grain	Wheat, Flaked	1 kg (9.8%)	77 %	4
Grain	Chit Malt	0.5 kg (4.9%)	50 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	60 min	15.5 %
Whirlpool	Citra	30 g	20 min	12 %
Whirlpool	Simcoe	80 g	20 min	13.2 %
Dry Hop	Citra	120 g	3 day(s)	12 %
Dry Hop	Mosaic	100 g	3 day(s)	10 %
Dry Hop	Nelson Sauvín	100 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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WLP067 - Coastal Haze	Ale	Slant	250 ml	White Labs
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	Lactic Acid	10 g	Mash	60 min
Water Agent	CaCl2	10 g	Mash	60 min
Fining	Whirlfloc-T	2.5 g	Boil	10 min