

New England DIPA ||| Citra & Galaxy

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **69**
- SRM **5.3**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (66.7%) | 80 % | 5 |
| Grain | Słód owsiany Fawcett | 1 kg (11.1%) | 61 % | 5 |
| Grain | Słód pszeniczny Bestmalz | 1 kg (11.1%) | 82 % | 5 |
| Grain | Płatki pszeniczne | 0.5 kg (5.6%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (5.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Galaxy | 30 g | 60 min | 15 % |
| Boil | Citra | 20 g | 20 min | 12 % |
| Whirlpool | Galaxy | 20 g | 30 min | 15 % |
| Whirlpool | Citra | 50 g | 30 min | 12 % |
| Dry Hop | Galaxy | 50 g | 3 day(s) | 15 % |
| Dry Hop | Citra | 120 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|-------|--------|------------------|
| FM10 O czym szumią wierzby | Ale | Slant | 200 ml | Fermentum Mobile |

Notes

- Zbyt wysoka goryczka - zmniejszyć ilość chmielu na 60min.
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