

NEW ENGLAND IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **50**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **8 %**
- Size with trub loss **28.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (42.9%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 3 kg (42.9%) | 80 % | 4 |
| Grain | Płatki owsiane | 1 kg (14.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | mosaic | 30 g | 17 min | 11.8 % |
| Boil | Amarillo | 30 g | 17 min | 8.6 % |
| Boil | Palisade | 30 g | 17 min | 8.7 % |
| Boil | citra | 30 g | 17 min | 12.3 % |
| Whirlpool | Mosaic | 20 g | --- | 11.8 % |
| Whirlpool | amarillo | 20 g | --- | 8.6 % |
| Whirlpool | palisade | 20 g | --- | 8.7 % |
| Whirlpool | citra | 20 g | --- | 12.3 % |
| Dry Hop | Mosaic | 10 g | 5 day(s) | 1 % |
| Dry Hop | amarillo | 10 g | 5 day(s) | 1 % |
| Dry Hop | palisade | 10 g | 5 day(s) | 1 % |
| Dry Hop | citra | 10 g | 5 day(s) | 1 % |
| Dry Hop | mosaic | 10 g | 4 day(s) | 1 % |

| | | | | |
|---------|----------|------|----------|-----|
| Dry Hop | amarillo | 10 g | 4 day(s) | 1 % |
| Dry Hop | palisade | 10 g | 4 day(s) | 1 % |
| Dry Hop | citra | 10 g | 4 day(s) | 1 % |
| Dry Hop | Mosaic | 10 g | 3 day(s) | 1 % |
| Dry Hop | Amarillo | 10 g | 3 day(s) | 1 % |
| Dry Hop | palisade | 10 g | 3 day(s) | 1 % |
| Dry Hop | citra | 10 g | 3 day(s) | 1 % |
| Dry Hop | mosaic | 20 g | 2 day(s) | 1 % |
| Dry Hop | amarillo | 20 g | 2 day(s) | 1 % |
| Dry Hop | palisade | 20 g | 2 day(s) | 1 % |
| Dry Hop | citra | 20 g | 2 day(s) | 1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |