

New England IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **46**
- SRM **6.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **75C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Hook Head Irish Pale Malt	4 kg (57.1%)	80.5 %	5
Grain	BESTMALZ - Best Wheat Malt	0.2 kg (2.9%)	82 %	4
Grain	weyermann - abbey malt	0.8 kg (11.4%)	75 %	45
Grain	Platki owsiane z Lidla	1.5 kg (21.4%)	85 %	3
Grain	Platki ryzowe	0.5 kg (7.1%)	50 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Columbus/Tomahawk/Zeus	100 g	10 min	12.8 %
Whirlpool	Enigma (AUS)	100 g	1 min	15.99 %
Whirlpool	Amarillo	50 g	1 min	9.6 %
Dry Hop	Amarillo	50 g	3 day(s)	9.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM55 Zielone Wzgórze	Ale	Liquid	1000 ml	Fermentum Mobile
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Extras

Type	Name	Amount	Use for	Time
Flavor	zest z pomaranczy samemu skrobany, suszony	17 g	Boil	15 min