

# New England IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **55**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2 kg (39.2%)	80.5 %	4
Grain	Malteurop Pale Ale malt	1 kg (19.6%)	80 %	5
Grain	Pszeniczny	0.8 kg (15.7%)	85 %	4
Grain	Płatki owsiane	0.8 kg (15.7%)	85 %	3
Grain	Płatki pszeniczne	0.4 kg (7.8%)	85 %	3
Grain	Weyermann - Carapils	0.1 kg (2%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	30 min	10.5 %
Aroma (end of boil)	Citra	30 g	10 min	12 %
Aroma (end of boil)	Amarillo	20 g	10 min	9.5 %
Whirlpool	Centennial	20 g	20 min	10.5 %
Whirlpool	Citra	20 g	20 min	12 %
Dry Hop	Citra	30 g	5 day(s)	12 %

Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Amarillo	30 g	3 day(s)	9.5 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka limonki	10 g	Secondary	7 day(s)
2 limonki				
Flavor	Skórka pomarańczy	10 g	Secondary	7 day(s)
1 pomarańcza				