

# New England IPA

- Gravity **14.5 BLG**
- ABV ---
- IBU **39**
- SRM **4.1**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **21.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt         | 4 kg (65.6%)   | 80 %  | 5   |
| Grain | Pszeniczny                   | 0.7 kg (11.5%) | 85 %  | 4   |
| Grain | Briess - 2 Row Carapils Malt | 0.7 kg (11.5%) | 75 %  | 3   |
| Grain | Płatki pszeniczne            | 0.3 kg (4.9%)  | 85 %  | 3   |
| Grain | Płatki owsiane               | 0.4 kg (6.6%)  | 85 %  | 3   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Simcoe  | 30 g   | 60 min   | 13.2 %     |
| Aroma (end of boil) | Azacca  | 15 g   | 1 min    | 14 %       |
| Aroma (end of boil) | Mosaic  | 15 g   | 1 min    | 10 %       |
| Aroma (end of boil) | Galaxy  | 15 g   | 1 min    | 15 %       |
| Aroma (end of boil) | Equinox | 15 g   | 1 min    | 13.1 %     |
| Dry Hop             | Mosaic  | 10 g   | 9 day(s) | 10 %       |
| 3. dzień burzliwej  |         |        |          |            |
| Dry Hop             | Azacca  | 10 g   | 9 day(s) | 14 %       |
| 3. dzień burzliwej  |         |        |          |            |

|                    |         |      |          |        |
|--------------------|---------|------|----------|--------|
| Dry Hop            | Galaxy  | 10 g | 9 day(s) | 15 %   |
| 3. dzień burzliwej |         |      |          |        |
| Dry Hop            | Equinox | 10 g | 9 day(s) | 13.1 % |
| 3. dzień burzliwej |         |      |          |        |
| Dry Hop            | Azacca  | 25 g | 3 day(s) | 14 %   |
| Dry Hop            | Mosaic  | 25 g | 3 day(s) | 10 %   |
| Dry Hop            | Galaxy  | 25 g | 3 day(s) | 15 %   |
| Dry Hop            | Equinox | 25 g | 3 day(s) | 13.1 % |

### Yeasts

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

### Extras

| Type        | Name | Amount | Use for | Time   |
|-------------|------|--------|---------|--------|
| Water Agent | gips | 2 g    | Mash    | 60 min |