

# New England IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **44**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **51 C**, Time **10 min**
- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 6 kg (80%)    | 80 %  | 4   |
| Grain | Płatki pszeniczne   | 1 kg (13.3%)  | 85 %  | 3   |
| Grain | Płatki owsiane      | 0.5 kg (6.7%) | 85 %  | 3   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Centennial | 30 g   | 60 min   | 10.5 %     |
| Aroma (end of boil) | Amarillo   | 45 g   | 10 min   | 9.5 %      |
| Aroma (end of boil) | Amarillo   | 45 g   | 5 min    | 9.5 %      |
| Whirlpool           | Centennial | 30 g   | 0 min    | 10.5 %     |
| Dry Hop             | Citra      | 150 g  | 3 day(s) | 12 %       |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM55 Zielone Wzgórze | Ale  | Liquid | 10 ml  | Fermentum Mobile |