

New England IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **18**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.8 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Malteurop Pale Ale | 5 kg (67%) | 80 % | 6 |
| Grain | Strzegom Pszeniczny | 1.2 kg (16.1%) | 81 % | 6 |
| Grain | Płatki pszeniczne | 0.63 kg (8.4%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.63 kg (8.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|----------|--------|----------|------------|
| First Wort | Equinox | 6 g | --- | 13.1 % |
| Whirlpool | Mosaic | 75 g | 20 min | 10 % |
| Dry Hop | Equinox | 95 g | 7 day(s) | 13.1 % |
| Dry Hop | Citra | 100 g | 5 day(s) | 12 % |
| Dry Hop | Amarillo | 55 g | 3 day(s) | 9.5 % |

Yeasts

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