

# New England IPA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **73**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.5 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **15 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (75%)	79 %	6
Grain	Pszeniczny	0.5 kg (12.5%)	85 %	4
Grain	Płatki owsiane	0.5 kg (12.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.7 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	35 g	5 min	15.7 %
Aroma (end of boil)	Equinox	50 g	5 min	13.1 %
Dry Hop	Citra	50 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone wżgórze	Ale	Liquid	30 ml	Fermentum Mobile