

New England IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **19**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 2.6 kg (70.3%) | 80.5 % | 4 |
| Grain | Płatki pszeniczne | 0.7 kg (18.9%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (10.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Aroma (end of boil) | Mosaic | 5 g | 5 min | 12.3 % |
| Aroma (end of boil) | Cascade PL | 10 g | 5 min | 3.8 % |
| Whirlpool | Citra | 15 g | 10 min | 12.9 % |
| Whirlpool | Mosaic | 15 g | 10 min | 12.3 % |
| Whirlpool | Cascade PL | 15 g | 10 min | 3.8 % |
| Dry Hop | Mosaic | 20 g | 2 day(s) | 12.3 % |
| Dry Hop | Cascade PL | 20 g | 2 day(s) | 3.8 % |
| Dry Hop | Citra | 20 g | 2 day(s) | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-----|--------|-----|
| Safale S-33 | Ale | Dry | 11.9 g | --- |
|-------------|-----|-----|--------|-----|

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------|--------|---------|--------|
| Other | Łuska ryżowa | 200 g | Mash | 10 min |