

New ENGLAND IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **19**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Simpsons - Maris Otter | 3 kg (57.7%) | 81 % | 6 |
| Grain | Weyermann - Carapils | 0.5 kg (9.6%) | 78 % | 4 |
| Grain | Briess - Wheat Malt, White | 0.5 kg (9.6%) | 85 % | 5 |
| Grain | Jęczmień niesłodowany | 0.5 kg (9.6%) | 75 % | 2 |
| Grain | Płatki pszeniczne | 0.5 kg (9.6%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.2 kg (3.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Citra | 10 g | 60 min | 12 % |
| Boil | Citra | 25 g | 5 min | 12 % |
| Dry Hop | Citra | 100 g | 4 day(s) | 12 % |
| Dry Hop | Centennial | 100 g | 4 day(s) | 10.5 % |

Yeasts

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

| | | | | |
|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |
|--------------|-----|-----|------|-----------|