

# new england ipa

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **29**
- SRM **5.1**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (69.2%)	85 %	7
Grain	Pszeniczny	1 kg (15.4%)	85 %	4
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (7.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Equinox	30 g	10 min	13.1 %
Whirlpool	Mosaic	50 g	25 min	10 %
Dry Hop	Equinox	70 g	10 day(s)	13.1 %
Dry Hop	Citra	100 g	5 day(s)	12 %
Dry Hop	Amarillo	50 g	2 day(s)	9.5 %
Dry Hop	Azacca	50 g	2 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	1 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorek wapnia	10 g	Mash	---