

New England IPA

- Gravity **15.9 BLG**
- ABV ---
- IBU **30**
- SRM **5.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **76C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (48.4%) | 81 % | 4 |
| Grain | Weyermann pszeniczny jasny | 1.2 kg (19.4%) | 80 % | 6 |
| Grain | Płatki owsiane | 1 kg (16.1%) | 85 % | 3 |
| Grain | Melanoiden Malt | 0.5 kg (8.1%) | 80 % | 39 |
| Grain | Płatki pszeniczne | 0.5 kg (8.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|--|---------|--------|----------|------------|
| First Wort | Simcoe | 7 g | 90 min | 13.2 % |
| Whirlpool | Citra | 23 g | 15 min | 12 % |
| Whirlpool | Equinox | 23 g | 15 min | 13.1 % |
| Whirlpool | Mosaic | 23 g | 15 min | 10 % |
| Dry Hop | Citra | 28 g | 2 day(s) | 12 % |
| w trakcie fermentacji - najlepiej 2/3 dzien od zadania drożdży | | | | |
| Dry Hop | Mosaic | 28 g | 2 day(s) | 10 % |
| w trakcie fermentacji - najlepiej 2 dzien od zadania drożdży | | | | |
| Dry Hop | Citra | 28 g | 3 day(s) | 12 % |

| | | | | |
|------------|--------|------|----------|------|
| 4 dnia | | | | |
| Dry Hop | Mosaic | 28 g | 3 day(s) | 10 % |
| 4 dnia | | | | |
| Dry Hop | Citra | 57 g | 2 day(s) | 12 % |
| 9-12 dzień | | | | |
| Dry Hop | Mosaic | 57 g | 2 day(s) | 10 % |
| 9-12 dzień | | | | |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------------|
| FM55 | Ale | Slant | 130 ml | Fermentum mobile |