

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