

New England IPA BTW

- Gravity **14.5 BLG**
- ABV ---
- IBU **59**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (68.6%)	80 %	4
Grain	Pszeniczny	0.5 kg (9.8%)	85 %	4
Grain	Carmel Pale - Viking Malt	0.2 kg (3.9%)	80 %	10
Grain	Honig Viking Malt	0.1 kg (2%)	75 %	15
Sugar	cukier	0.3 kg (5.9%)	78.3 %	2
Grain	Płatki pszeniczne	0.2 kg (3.9%)	85 %	3
Grain	Barley, Flaked	0.3 kg (5.9%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Aroma (end of boil)	Chinook	30 g	30 min	13 %
Aroma (end of boil)	Mosaic	20 g	5 min	10 %
Aroma (end of boil)	Simcoe	20 g	5 min	13.2 %
Aroma (end of boil)	Mosaic	30 g	1 min	10 %
Aroma (end of boil)	Simcoe	30 g	1 min	13.2 %
Dry Hop	Citra	50 g	0 day(s)	12 %

Dry Hop	Mosaic	50 g	0 day(s)	10 %
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Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Slant	1000 ml	Fermentum Mobile