

New England IPA vol.2

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **25**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------|----------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (45.5%) | 79 % | 6 |
| Grain | Pszeniczny | 1.5 kg (19.5%) | 80 % | 4 |
| Adjunct | Maltodekstryna | 1.2 kg (15.6%) | 98 % | 1 |
| Grain | Płatki owsiane | 1.5 kg (19.5%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------------|--------|----------|------------|
| Boil | ekstrakt chmielowy | 16 g | 25 min | 6 % |
| Whirlpool | citra | 50 g | 30 min | 13.5 % |
| Dry Hop | Galaxy | 100 g | 2 day(s) | 15 % |
| Dry Hop | Vic Secret | 100 g | 3 day(s) | 16.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|--------|---------|------------|
| White Labs WLP067 Coastal Haze Ale Yeast Blend | Ale | Liquid | 1000 ml | White Labs |