

New England Nr 37

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **4.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (73.7%)	80 %	5
Grain	Pszeniczny	1 kg (21.1%)	85 %	4
Grain	Biscuit Malt	0.25 kg (5.3%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Mosaic	10 g	60 min	10 %
Aroma (end of boil)	Mosaic	40 g	5 min	10 %
Aroma (end of boil)	Simcoe	50 g	5 min	13.2 %
Dry Hop	Amarillo	100 g	1 day(s)	9.5 %
Dry Hop	Centennial	100 g	1 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa west coast	Ale	Dry	12 g	---

Notes

- W pierwszy dzień fermentacji burzliwej dodaj 100g Amarillo, a na frmantację cichą dodaj 100g Centennial.

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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