

New England PALE ALE DDH

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **28**
- SRM **3.2**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **74 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **10 min** at **74C**
- Keep mash **10 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Simpsons - Golden Promise | 3.5 kg (73.7%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.25 kg (5.3%) | 78 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (10.5%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (10.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|-----------|------------|
| Aroma (end of boil) | Mosaic | 20 g | 12 min | 12.2 % |
| Aroma (end of boil) | Ekuanot | 20 g | 12 min | 14 % |
| Aroma (end of boil) | Simcoe | 10 g | 12 min | 14.5 % |
| Dry Hop | Mosaic | 70 g | 11 day(s) | 12.2 % |
| Dry Hop | Ekuanot | 50 g | 11 day(s) | 14 % |
| Dry Hop | Simcoe | 40 g | 11 day(s) | 14.5 % |
| Dry Hop | Mosaic | 60 g | 5 day(s) | 12.2 % |
| Dry Hop | Ekuanot | 40 g | 5 day(s) | 14 % |
| Dry Hop | Simcoe | 20 g | 5 day(s) | 14.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------------|------|------|--------|------------|
| Lallemand American East Coast Ale NE | Ale | Dry | 11 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------------|--------|----------|--------|
| Water Agent | Gips CaSO4 | 8.5 g | Mash | 60 min |
| Water Agent | Chlorek Wapnia CaCl2 | 1.7 g | Mash | 60 min |
| Water Agent | Kwas mlekowy C3H6O3 | 4.02 g | Mash | 60 min |
| Water Agent | Chlorek Sodu NaCl | 1.02 g | Mash | 60 min |
| Other | Cukier | 110 g | Bottling | --- |
| Other | Askorbinian Sodu | 4 g | Bottling | --- |

Notes

- 34 l wody Primavera (7,3 pH)

<https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=G5XX8X3>
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