

new england

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **49**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **38.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **37.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **28.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **38.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (53.2%) | 85 % | 7 |
| Grain | Weyermann pszeniczny jasny | 2 kg (21.3%) | 80 % | 6 |
| Grain | Płatki pszeniczne | 1.2 kg (12.8%) | 85 % | 3 |
| Grain | Płatki owsiane | 1.2 kg (12.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Marynka | 60 g | 60 min | 10 % |
| Aroma (end of boil) | Summit | 30 g | 10 min | 17 % |
| Whirlpool | Equinox | 30 g | 0 min | 13.1 % |
| Whirlpool | Mosaic | 30 g | 0 min | 10 % |
| Dry Hop | Citra | 30 g | 3 day(s) | 12 % |
| Dry Hop | Mosaic | 30 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 200 ml | --- |