

P.7 - New England IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **12**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **19.2 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **19.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2.7 kg (54%) | 85 % | 7 |
| Grain | Platki owsiane | 0.5 kg (10%) | 85 % | 3 |
| Grain | Weyermann - Pale Wheat Malt | 0.5 kg (10%) | 85 % | 5 |
| Grain | Pilsner Malz Best | 1 kg (20%) | 81 % | 3 |
| Grain | Cara-Pils/Dextrine | 0.3 kg (6%) | 72 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 10 min | 15.5 % |
| Whirlpool | Citra | 30 g | 1 min | 12 % |
| Whirlpool | Mosaic | 30 g | 1 min | 10 % |
| Whirlpool | Galaxy | 30 g | 1 min | 15 % |
| Whirlpool | Citra | 30 g | 1 min | 12 % |
| Whirlpool | Amarillo | 30 g | 1 min | 9.5 % |
| Dry Hop | Mosaic | 20 g | 3 day(s) | 10 % |
| Dry Hop | Citra | 20 g | 3 day(s) | 12 % |

| | | | | |
|---------|----------|------|----------|-------|
| Dry Hop | Amarillo | 20 g | 3 day(s) | 9.5 % |
| Dry Hop | Galaxy | 20 g | 3 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |