

NEW ENGLAND

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **---**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **1 %**
- Size with trub loss **26.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **34.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **34.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (54.8%)	80 %	5
Grain	Viking Pale Ale malt	1 kg (13.7%)	80 %	6
Grain	Słód owsiany Fawcett	0.5 kg (6.8%)	61 %	5
Grain	Płatki owsiane	0.7 kg (9.6%)	60 %	3
Grain	Płatki pszeniczne	0.7 kg (9.6%)	60 %	3
Grain	carabody	0.2 kg (2.7%)	78 %	8
Grain	Enzymatyczny	0.2 kg (2.7%)	90 %	7

Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorek wapnia	16 g	Mash	---
Water Agent	kwas mlekowy	6 g	Mash	---