

# 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 CaSO <sub>4</sub>                                    | 8.5 g  | Mash     | 60 min |
| Water Agent | Chlorek Wapnia CaCl <sub>2</sub>                          | 1.7 g  | Mash     | 60 min |
| Water Agent | Kwas mlekowy C <sub>3</sub> H <sub>6</sub> O <sub>3</sub> | 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>  
May 22, 2020, 9:11 PM