

New England Pale Ale KKPD

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **38**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **67 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **20 min** at **67C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	3 kg (55.6%)	80.5 %	3
Grain	Oats, Malted Castle Malting	1.1 kg (20.4%)	80 %	2
Grain	Castle Malting - Wheat Blanc	0.7 kg (13%)	85 %	5
Grain	Platki owsiane	0.6 kg (11.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook CP	20 g	20 min	13.7 %
Whirlpool	Mosaic MX	70 g	15 min	9.3 %
Dry Hop	Citra	60 g	2 day(s)	12.9 %
Dry Hop	Riwaka MX	100 g	2 day(s)	8.5 %
Dry Hop	Mosaic MX	30 g	2 day(s)	9.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Lutra OYL-071	Ale	Liquid	50 ml	Omega
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Notes

- Zacieranie 19L woda RO modyfikowana
 - chlorek 4gr
 - gips 2 gr

Wysładzanie 10L

- chlorek 6.5
- gips 3.2

Do gotowania dorzucić (po przeliczeniu do objętości)

Epsom - 1.7g/10L

NaCl - 0.6g/10L

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