

## New England IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU ---
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt  | 4 kg (61.5%)  | 82 %  | 4   |
| Grain | Słód owsiany Fawcett | 1 kg (15.4%)  | 61 %  | 5   |
| Grain | Płatki owsiane       | 0.5 kg (7.7%) | 85 %  | 3   |
| Grain | Płatki pszeniczne    | 0.5 kg (7.7%) | 85 %  | 3   |
| Grain | Pszeniczny           | 0.5 kg (7.7%) | 85 %  | 4   |

### Hops

| Use for                          | Name     | Amount | Time      | Alpha acid |
|----------------------------------|----------|--------|-----------|------------|
| Whirlpool                        | Mosaic   | 50 g   | 0 min     | 10 %       |
| 30min w 80°C                     |          |        |           |            |
| Whirlpool                        | Citra    | 50 g   | 0 min     | 12 %       |
| 30min w 80°C                     |          |        |           |            |
| Whirlpool                        | Simcoe   | 50 g   | 0 min     | 13.2 %     |
| 30min 80°C                       |          |        |           |            |
| Dry Hop                          | Amarillo | 50 g   | 14 day(s) | 9.5 %      |
| dodane drugiego dnia fermentacji |          |        |           |            |

|         |          |      |          |       |
|---------|----------|------|----------|-------|
| Dry Hop | Citra    | 50 g | 5 day(s) | 12 %  |
| Dry Hop | Mosaic   | 50 g | 5 day(s) | 10 %  |
| Dry Hop | Amarillo | 50 g | 5 day(s) | 9.5 % |

## Yeasts

| Name                  | Type | Form   | Amount | Laboratory |
|-----------------------|------|--------|--------|------------|
| WLP067 - Coastal Haze | Ale  | Liquid | 600 ml | White Labs |
| Starter 24h           |      |        |        |            |

## Extras

| Type        | Name            | Amount | Use for   | Time     |
|-------------|-----------------|--------|-----------|----------|
| Water Agent | chlorek wapnia  | 2 g    | Mash      | 0 min    |
| Water Agent | gips piwowarski | 2 g    | Mash      | 0 min    |
| Water Agent | sól kamienna    | 1.5 g  | Mash      | 0 min    |
| Water Agent | witamina C      | 2 g    | Secondary | 5 day(s) |
| Fining      | whirfloc t      | 2.5 g  | Boil      | 10 min   |