New England IPA II

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **40**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	5 kg *(66.6%)*	80.5 %	6
Grain	BESTMALZ - Best Wheat Malt	1.25 kg *(16.6%)*	82 %	4
Grain	Płatki pszeniczne	0.63 kg *(8.4%)*	85 %	3
Grain	Płatki owsiane	0.63 kg *(8.4%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	6.25 g	60 min	13.3 %
Aroma (end of boil)	Mosaic	75 g	20 min	10 %
Dry Hop	Equinox	93.75 g	7 day(s)	13.3 %
Dry Hop	Citra	100 g	5 day(s)	12 %
Dry Hop	Amarillo	56.25 g	3 day(s)	8.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	1000 ml	Fermentum Mobile

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Extras

Type	Name	Amount	Use for	Time
Other	Glukoza	180 g	Bottling	---

Notes

- 1. płatki do 4l ciepłej wody
  2. podgrzać do 100 stopni
  3. dodać 11l ciepłej wody
  4. podgrzać do 70 stopni
  5. wsypać słody

  Burzliwa 7-9 dni
  Cicha 5 dni
  Jul 22, 2021, 1:14 PM