

# New England IPA

Kiekis: 19 litrų  
Efektyvumas: 73 %  
Stilius: Amerikietiškas IPA  
Aludaris: Skomantas  
Receptas sukurtas: 2026-02-21 17:56:16  
Receptas modifikuotas: 0000-00-00 00:00:00

OG: 1.066  
FG: 1.014  
ABV: 6.8 %  
IBU: 7  
EBC: 11  
IBU/OG: 0.10 (kartumo nėra, dominuoja salyklas)



2026-04-19

## Fermentuojamos medžiagos

### Pavadinimas

TF Maris Otter Pale Ale  
Pilsnerio salyklas  
Avižiniai dribsniai  
Kvietinis salyklas (šviesus)

| Spalva (EBC) | Kiekis (kg)  | Kiekis (%) |
|--------------|--------------|------------|
| 6.3          | 3.630        | 64.9       |
| 3.3          | 1.120        | 20.0       |
| 4.0          | 0.560        | 10.0       |
| 4.3          | 0.280        | 5.0        |
|              | <u>5.590</u> |            |

## Apyniai

### Pavadinimas

| Forma  | Paskirtis          |
|--------|--------------------|
| Magnum | Virimui (kartumui) |
| Citra  | -                  |
| Mosaic | -                  |
| Galaxy | -                  |
| Citra  | Sausam apyniavimui |
| Mosaic | Sausam apyniavimui |
| Citra  | Sausam apyniavimui |
| Galaxy | Sausam apyniavimui |

| AA (%) | IBU | Kiekis (g) | Laikas |
|--------|-----|------------|--------|
| 13.0   | 6.8 | 5          | 60     |
| 12.0   | 0.0 | 40         | 0      |
| 12.5   | 0.0 | 40         | 0      |
| 15.6   | 0.0 | 20         | 0      |
| 12.0   | 0.0 | 25         | 0      |
| 12.5   | 0.0 | 25         | 0      |
| 12.0   | 0.0 | 25         | 0      |
| 15.6   | 0.0 | 25         | 0      |
|        |     | <u>205</u> |        |

## Mielės

### Pavadinimas

Verdant IPA

Kiekis (g)  
12.0

## Pastabos

### 1. Target

OG 1.066  
FG 1.014  
ABV: 6.8%  
Volume 19.0L  
Carbonation 2.1–2.3 vol

### 2. Grist Bill (5.60 kg Total)

- **Maris Otter:** 3.64 kg (65%)
- **Pilsner Malt:** 1.12 kg (20%)
- **Flaked Wheat:** 0.56 kg (10%)
- **Wheat Malt:** 0.28 kg (5%)

### 3. Water Chemistry & Volumes

**Total Water:** 31.3 L (Strike: 16.8 L | Sparge: 14.5 L)

#### Additions (As Executed):

- **Strike (16.8 L):** 1.8g Gypsum, 4.5mL CaCl<sub>2</sub> (33%), 5g Himalayan Salt, 2mL Phosphoric Acid (85%).
- **Sparge (14.5 L):** 1mL Phosphoric Acid (85%).
- **Target Mash pH:** 5.25

### 4. Hop Schedule (205g Total)

- **Boil (60 min):** 5 g Magnum (Optional/Bittering).
- **Whirlpool (80 °C / 20 min):** 40 g Citra, 40 g Mosaic, 20 g Galaxy.
- **Dry Hop #1 (Active Ferm/48h):** 25 g Citra, 25 g Mosaic.
- **Dry Hop #2 (Post-Ferm):** 25 g Citra, 25 g Galaxy.

### 5. Fermentation

- **Yeast:** Lallemant Verdant IPA (Dry)
- **Temperature:** Start 18 °C □ Rise to 21–22 °C.