

## #057 New England IPA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **26**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **20 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **14 %/h**
- Boil size **29.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31 liter(s)**

### Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **24.8 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.6 kg (90.3%) | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 0.6 kg (9.7%)  | 83 %  | 5   |

### Hops

| Use for             | Name   | Amount | Time      | Alpha acid |
|---------------------|--------|--------|-----------|------------|
| Aroma (end of boil) | Citra  | 30 g   | 10 min    | 12.4 %     |
| Aroma (end of boil) | Simcoe | 30 g   | 10 min    | 12.7 %     |
| Dry Hop             | Galaxy | 100 g  | 21 day(s) | 16.5 %     |

### Yeasts

| Name                            | Type | Form  | Amount | Laboratory |
|---------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale  | Slant | 300 ml | Lallemand  |

### Extras

| Type  | Name                       | Amount | Use for | Time   |
|-------|----------------------------|--------|---------|--------|
| Other | Pożywka dla drożdży Wyeast | 3 g    | Boil    | 10 min |