

## #16 New England IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **33**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **12.3 liter(s)**

### Fermentables

| Type  | Name           | Amount          | Yield | EBC |
|-------|----------------|-----------------|-------|-----|
| Grain | Pilznieński    | 2.2 kg (70.5%)  | 81 %  | 4   |
| Grain | Pszeniczny     | 0.5 kg (16%)    | 85 %  | 4   |
| Grain | Płatki owsiane | 0.37 kg (11.9%) | 60 %  | 3   |
| Sugar | Cukier biały   | 0.05 kg (1.6%)  | 90 %  | --- |

### Hops

| Use for             | Name          | Amount | Time   | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil                | Sybilla       | 5 g    | 40 min | 6 %        |
| Aroma (end of boil) | Nelson Sauvín | 5 g    | 20 min | 11 %       |
| Aroma (end of boil) | Simcoe        | 10 g   | 10 min | 13.2 %     |
| Whirlpool           | Simcoe        | 10 g   | 5 min  | 13.2 %     |
| Whirlpool           | Nelson Sauvín | 25 g   | 10 min | 11 %       |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|---|------|------|--------|------------|
| Lallemand - LalBrew<br>American East<br>Coast - New England | Ale  | Dry  | 10 g   | Lallemand  |