

44# New England IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (60.9%)	80 %	5
Grain	Pszeniczny	1.25 kg (21.7%)	85 %	4
Grain	Płatki owsiane	0.5 kg (8.7%)	75 %	3
Grain	Płatki pszeniczne	0.5 kg (8.7%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	50 g	10 min	10 %
First Wort	Ekuanot	10 g	60 min	14 %
Dry Hop	Ekuanot	80 g	13 day(s)	14 %
Dry Hop	Citra	80 g	2 day(s)	12 %
Dry Hop	Amarillo	50 g	2 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Slant	200 ml	White Labs