

## C&D no. 3 New England IPA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **14**
- SRM **5.3**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **25 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

### Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt	4.8 kg (85.7%)	83 %	8
Grain	Torrified Wheat	0.3 kg (5.4%)	78 %	3
Grain	Flaked Oats	0.5 kg (8.9%)	74 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	33 g	25 min	12 %
Dry Hop	Citra	83 g	0 day(s)	11 %
Dry Hop	Mosaic	0 g	0 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Yeast Bay Vermont Ale	Ale	Dry	5 g	---