

# Light New England Ale

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- Gravity **6.1 BLG**
- ABV **2.3 %**
- IBU **20**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **3 %**
- Size with trub loss **11.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **19 %/h**
- Boil size **15.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.6 liter(s)**
- Total mash volume **4.8 liter(s)**

## Steps

- Temp **72 C**, Time **75 min**

## Mash step by step

- Heat up **3.6 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **75 min** at **72C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Žytni	1 kg (83.3%)	85 %	8
Grain	Abbey (Castle)	0.2 kg (16.7%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	5 min	13 %
Whirlpool	Citra	30 g	30 min	12.9 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Amarillo	10 g	3 day(s)	9.5 %
Dry Hop	Nelson Sauvín	10 g	3 day(s)	11 %
Dry Hop	Chinook	10 g	3 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP095 Burlington Ale	Ale	Liquid	45 ml	White Labs