

# New England Ale

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU ---
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (29.4%)	81 %	4
Grain	Słód owsiany Fawcett	4 kg (47.1%)	61 %	5
Grain	Słód pszeniczny Bestmalz	2 kg (23.5%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	50 g	0 min	12 %
Whirlpool	Nelson Sauvín	50 g	0 min	11 %
Dry Hop	Nelson Sauvín	100 g	2 day(s)	11 %
Dry Hop	Citra	150 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Citrus A20	Ale	Liquid	100 ml	Imperial