

# New England IPA #1

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **40**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **73 C**, Time **20 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **73C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (81.8%)	82 %	4
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3
Grain	Pszeniczny	0.5 kg (9.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	8.5 %
Aroma (end of boil)	Ella (AUS)	100 g	0 min	14.6 %
Dry Hop	Ella (AUS)	100 g	3 day(s)	14.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
New England	Ale	Dry	24 g	Lallemand