

# new england ipa

- Gravity **14.3 BLG**
- ABV ---
- IBU **51**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2 kg (33.3%)	81 %	5
Grain	Weyermann - Pale Wheat Malt	1 kg (16.7%)	85 %	5
Grain	Weyermann - Pale Ale Malt	3 kg (50%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	11 g	30 min	9.1 %
Boil	Cascade	11 g	30 min	6.8 %
Boil	Centennial	11 g	25 min	9.1 %
Boil	Cascade	11 g	25 min	6.8 %
Boil	Centennial	11 g	20 min	9.1 %
Boil	Cascade	11 g	20 min	6.8 %
Boil	Centennial	11 g	15 min	9.1 %
Boil	Cascade	11 g	15 min	6.8 %
Boil	Centennial	11 g	10 min	9.1 %
Boil	Cascade	11 g	10 min	6.8 %
Boil	Centennial	11 g	5 min	9.1 %
Boil	Cascade	11 g	5 min	6.8 %
Aroma (end of boil)	Centennial	30 g	0 min	9.1 %
Aroma (end of boil)	Cascade	30 g	0 min	6.8 %
Dry Hop	Citra	30 g	3 day(s)	12.4 %
Dry Hop	Mosaic	30 g	3 day(s)	11.7 %
Dry Hop	Amarillo	30 g	3 day(s)	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	30 ml	Fermentum Mobile