

New England IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **42**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **21.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **21.5 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (69.8%)	81 %	4
Grain	Pszeniczny	0.6 kg (14%)	85 %	4
Grain	Płatki owsiane	0.3 kg (7%)	85 %	3
Grain	Płatki pszeniczne	0.2 kg (4.7%)	85 %	3
Grain	Abbey Malt Weyermann	0.2 kg (4.7%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	12 %
Boil	Mosaic	15 g	20 min	10 %
Boil	Citra	25 g	20 min	12 %
Dry Hop	Citra	40 g	7 day(s)	12 %
Dry Hop	Citra	30 g	4 day(s)	12 %
Dry Hop	Mosaic	35 g	4 day(s)	10 %
Dry Hop	Palisade	50 g	4 day(s)	7.5 %
Dry Hop	Dr Rudi	50 g	4 day(s)	11.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis