

# New England IPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU ---
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **16.6 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **12.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.63 kg (63.5%)	80 %	5
Grain	Viking Wheat Malt	0.75 kg (18.1%)	83 %	5
Grain	Płatki pszeniczne	0.38 kg (9.2%)	85 %	3
Grain	Płatki owsiane	0.38 kg (9.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	50 g	0 min	10 %
Dry Hop	Mosaic	100 g	3 day(s)	10 %
Dry Hop	Citra	69 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale