

# New England IPA

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **49**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg (75%)	85 %	7
Grain	Wheat, Flaked	2 kg (25%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	40 min	13.2 %
Aroma (end of boil)	Simcoe	30 g	30 min	13.2 %
Dry Hop	Zeus	60 g	4 day(s)	15.5 %
Dry Hop	Mosaic	60 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Fermentis