

New England IPA

- 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 |