

New England IPA #4

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **40**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **73 C**, Time **15 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **73C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (69.4%) | 82 % | 4 |
| Grain | Płatki pszeniczne | 1.4 kg (19.4%) | 60 % | 3 |
| Grain | Barley, Flaked | 0.8 kg (11.1%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 60 g | 60 min | 7.6 % |
| Aroma (end of boil) | Citra | 50 g | 0 min | 12 % |
| Aroma (end of boil) | Sabro | 50 g | 0 min | 15 % |
| Dry Hop | Citra | 100 g | 3 day(s) | 12 % |
| Dry Hop | Sabro | 100 g | 3 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|-------|--------|------------|
| Lallemand - LalBrew American East Coast - New England | Ale | Slant | 200 ml | Lallemand |