

# New England IPA 6.0

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU ---
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **36 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **36 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5 kg (70.4%)	81 %	4
Grain	Słód pszeniczny Bestmalz	0.7 kg (9.9%)	82 %	5
Grain	Płatki owsiane	0.7 kg (9.9%)	85 %	3
Grain	Płatki pszeniczne	0.7 kg (9.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Rakau (NZ)	20 g	0 min	9.5 %
Whirlpool	Waimea	20 g	0 min	17 %
Whirlpool	Wai-iti	20 g	0 min	4.1 %
Whirlpool	Simcoe	50 g	0 min	13.2 %
Dry Hop	Rakau (NZ)	30 g	1 day(s)	9.5 %
Dry Hop	Waimea	30 g	1 day(s)	17 %
Dry Hop	Wai-iti	30 g	1 day(s)	4.1 %
Dry Hop	Amarillo	50 g	1 day(s)	9.5 %
Dry Hop	Citra	50 g	1 day(s)	12 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Hazy Ale	Ale	Liquid	100 ml	Fermentum Mobile
Hazy Daze	Ale	Slant	100 ml	The Yeast Bay

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Water Agent	Pożywka	2 g	Boil	10 min