

# New England IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **27**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (72.6%)	81 %	4
Grain	Płatki owsiane	1 kg (16.1%)	85 %	3
Grain	Abbey Malt Weyermann	0.3 kg (4.8%)	75 %	45
Grain	Płatki pszeniczne	0.4 kg (6.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook / Mosaic	15 g	60 min	13 %
Boil	Mosaic	20 g	5 min	12 %
Boil	Nelson Sauvignon	20 g	5 min	11 %
Aroma (end of boil)	Mosaic	20 g	0 min	12 %
Aroma (end of boil)	Nelson Sauvignon	50 g	0 min	11 %
Dry Hop	Mosaic	40 g	3 day(s)	12 %
Dry Hop	Nelson Sauvignon	80 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	1000 ml	Wyeast Labs