

New england IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **63**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.7 kg (22.7%) | 80 % | 5 |
| Grain | Słód pszeniczny Bestmalz | 2 kg (26.7%) | 82 % | 5 |
| Grain | Płatki pszeniczne | 1 kg (13.3%) | 60 % | 3 |
| Grain | Weyermann - Carapils | 1 kg (13.3%) | 78 % | 4 |
| Grain | Pilzneński | 1.8 kg (24%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Simcoe | 30 g | 30 min | 13.2 % |
| Boil | Mosaic | 30 g | 30 min | 10 % |
| Aroma (end of boil) | Strata | 40 g | 5 min | 13.6 % |
| Aroma (end of boil) | Citra | 40 g | 5 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |