

New England IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **60**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **26.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **60 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.7%)	80 %	5
Grain	Pszeniczny	1 kg (13.3%)	85 %	4
Grain	Weyermann - Carapils	0.5 kg (6.7%)	78 %	4
Grain	Płatki owsiane	1 kg (13.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	25 min	11.8 %
Boil	Citra	25 g	25 min	13.4 %
Boil	Azacca	25 g	25 min	14 %
Boil	Motueka	25 g	25 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew American East Coast - New England	Ale	Dry	11 g	Lallemand