

# New England IPA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **24**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (75%)	82 %	4
Grain	Oats, Flaked	0.5 kg (12.5%)	80 %	2
Grain	Wheat, Flaked	0.5 kg (12.5%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	50 g	15 min	10 %
Dry Hop	Citra	100 g	1 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Liquid	1 ml	White Labs