

# New England IPA HB

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **3**
- SRM **4.6**
- Style **English 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 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (61.5%)   | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 1.5 kg (23.1%) | 83 %  | 5   |
| Grain | Płatki pszeniczne    | 0.5 kg (7.7%)  | 60 %  | 3   |
| Grain | Płatki owsiane       | 0.5 kg (7.7%)  | 60 %  | 3   |

## Hops

| Use for             | Name     | Amount | Time      | Alpha acid |
|---------------------|----------|--------|-----------|------------|
| First Wort          | Ekuanot  | 10 g   | 5 min     | 14 %       |
| Aroma (end of boil) | Mosaic   | 50 g   | 0 min     | 10 %       |
| Dry Hop             | Ekuanot  | 80 g   | 3 day(s)  | 14 %       |
| Dry Hop             | Citra    | 80 g   | 11 day(s) | 12 %       |
| Dry Hop             | Amarillo | 50 g   | 11 day(s) | 9.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 23 g   | Fermentis  |