

# New England IPA HomeBrewing

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **36**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Viking malt	3 kg (46.9%)	80 %	5
Grain	Pszeniczny Viking Malt	1 kg (15.6%)	82 %	5
Grain	Płatki pszeniczne	0.7 kg (10.9%)	85 %	3
Grain	Płatki owsiane	0.7 kg (10.9%)	85 %	3
Grain	Pilzneński Viking malt	1 kg (15.6%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equanot	5 g	60 min	13.5 %
Whirlpool	Mosaic	60 g	60 min	10 %
Dry Hop	Citra	80 g	5 day(s)	12 %
Dry Hop	Amarillo	45 g	2 day(s)	9.5 %
Dry Hop	Equanot	75 g	8 day(s)	13.5 %

Po rozpoczęciu burzliwej

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	500 ml	Fermentum Mobile