

# New Englandzik

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **32**
- SRM **4.7**
- 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 2 kg (36.4%)   | 80 %  | 5   |
| Grain | Pszeniczny                 | 1 kg (18.2%)   | 85 %  | 4   |
| Grain | Płatki owsiane             | 0.5 kg (9.1%)  | 85 %  | 3   |
| Grain | Pilzneński                 | 1.5 kg (27.3%) | 81 %  | 4   |
| Grain | Caramel/Crystal Malt - 10L | 0.5 kg (9.1%)  | 75 %  | 20  |

## Hops

| Use for    | Name                 | Amount | Time   | Alpha acid |
|------------|----------------------|--------|--------|------------|
| First Wort | Citra                | 10 g   | 1 min  | 9 %        |
| Boil       | Na goryczke          | 15 g   | 60 min | 17 %       |
| Boil       | Na aromat Citra      | 15 g   | 5 min  | 9 %        |
| Boil       | Na aromat Centennial | 15 g   | 5 min  | 9 %        |