

# New England IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **10**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **110 min**
- Evaporation rate **10 %/h**
- Boil size **13.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

## Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.75 kg (63.6%) | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 0.5 kg (18.2%)  | 83 %  | 5   |
| Grain | Wheat, Flaked        | 0.25 kg (9.1%)  | 77 %  | 4   |
| Grain | Oats, Flaked         | 0.25 kg (9.1%)  | 80 %  | 2   |

## Hops

| Use for    | Name     | Amount | Time      | Alpha acid |
|------------|----------|--------|-----------|------------|
| First Wort | Equinox  | 2.5 g  | 60 min    | 13.1 %     |
| Boil       | Mosaic   | 30 g   | 1 min     | 10 %       |
| Dry Hop    | Equinox  | 37.5 g | 13 day(s) | 13.1 %     |
| Dry Hop    | Citra    | 20 g   | 5 day(s)  | 12 %       |
| Dry Hop    | Amarillo | 22.5 g | 2 day(s)  | 9.5 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| s-33 | Ale  | Dry  | 10 g   | ---        |