

## New England x New Zealand IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **46**
- SRM **4.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield  | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen     | 1.9 kg (63.3%) | 80.5 % | 4   |
| Grain | BESTMALZ - Best Wheat Malt | 0.7 kg (23.3%) | 82 %   | 4   |
| Grain | Płatki pszeniczne          | 0.2 kg (6.7%)  | 60 %   | 3   |
| Grain | Płatki owsiane             | 0.2 kg (6.7%)  | 60 %   | 3   |

### Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 10 g   | 60 min   | 15.3 %     |
| Boil                | Chinook                | 10 g   | 10 min   | 13.3 %     |
| Aroma (end of boil) | Chinook                | 30 g   | 1 min    | 13.3 %     |
| Dry Hop             | Nelson Sauvin          | 60 g   | 4 day(s) | 11 %       |

### Yeasts

| Name                            | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale  | Dry  | 8 g    | Lallemand  |