

## New england IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **51**
- SRM **4.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **63 C**, Time **30 min**
- Temp **74 C**, Time **60 min**
- Temp **80 C**, Time **10 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **60 min** at **74C**
- Keep mash **10 min** at **80C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount        | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt     | 3.5 kg (50%)  | 80 %  | 5   |
| Grain | Słód pszeniczny Bestmalz | 2 kg (28.6%)  | 82 %  | 5   |
| Grain | Płatki owsiane           | 1 kg (14.3%)  | 60 %  | 3   |
| Grain | Weyermann - Carapils     | 0.5 kg (7.1%) | 78 %  | 4   |

### Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Centennial | 30 g   | 50 min | 10.1 %     |
| Boil                | Amarillo   | 30 g   | 20 min | 7.3 %      |
| Aroma (end of boil) | Azacca     | 20 g   | 5 min  | 14 %       |
| Aroma (end of boil) | Citra      | 13 g   | 5 min  | 12 %       |
| Aroma (end of boil) | Simcoe     | 25 g   | 5 min  | 12.8 %     |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                                                             |     |       |        |           |
|-------------------------------------------------------------|-----|-------|--------|-----------|
| Lallemand - LalBrew<br>American East<br>Coast - New England | Ale | Slant | 200 ml | Lallemand |
|-------------------------------------------------------------|-----|-------|--------|-----------|