

New England IPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **24**
- SRM **4.4**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **12.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (60.6%)	81 %	4
Grain	Pszeniczny	1 kg (30.3%)	85 %	4
Grain	Płatki owsiane	0.3 kg (9.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	10 min	12 %
Boil	Nelson Sauvignon	20 g	5 min	11 %
Aroma (end of boil)	Mosaic	25 g	0 min	10 %
Dry Hop	Nelson Sauvignon	30 g	3 day(s)	11 %
Dry Hop	Citra	30 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Haze Daze	Ale	Liquid	100 ml	---