

# New England IPA IV

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **24**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński        | 2 kg (66.7%)   | 81 %  | 4   |
| Grain | Płatki owsiane    | 0.5 kg (16.7%) | 85 %  | 3   |
| Grain | Płatki pszeniczne | 0.5 kg (16.7%) | 60 %  | 3   |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Whirlpool | Superdelic | 25 g   | 20 min   | 9.9 %      |
| Whirlpool | Motueka    | 25 g   | 20 min   | 7.5 %      |
| Dry Hop   | Superdelic | 25 g   | 2 day(s) | 9.9 %      |
| Dry Hop   | Motueka    | 25 g   | 2 day(s) | 7.5 %      |

## Yeasts

| Name                            | Type | Form   | Amount | Laboratory |
|---------------------------------|------|--------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale  | Liquid | 300 ml | Lallemand  |