New England IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **41**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **35.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg *(76.9%)*	80 %	5
Grain	BESTMALZ - Best Wheat Malt	0.5 kg *(6.4%)*	82 %	4
Grain	Weyermann - Caraamber	0.2 kg *(2.6%)*	75 %	65
Grain	Płatki owsiane	0.8 kg *(10.3%)*	85 %	3
Grain	Płatki pszeniczne	0.3 kg *(3.8%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	45 min	15.5 %
Boil	Citra	15 g	5 min	12 %
Boil	Galaxy	15 g	5 min	15 %
Boil	Mosaic	15 g	5 min	10 %
Boil	Azacca	15 g	5 min	14 %
Aroma (end of boil)	Citra	15 g	0 min	12 %
Aroma (end of boil)	Galaxy	15 g	0 min	15 %
Aroma (end of boil)	Mosaic	15 g	0 min	10 %
Aroma (end of boil)	Azacca	15 g	0 min	14 %
Whirlpool	Citra	15 g	20 min	12 %
Whirlpool	Galaxy	15 g	20 min	15 %
Whirlpool	Mosaic	15 g	20 min	10 %
Whirlpool	Azacca	15 g	20 min	14 %
Dry Hop	Citra	20 g	8 day(s)	12 %
Dry Hop	Galaxy	20 g	8 day(s)	15 %
Dry Hop	Mosaic	20 g	8 day(s)	10 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Dry Hop	Azacca	20 g	8 day(s)	14 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Galaxy	20 g	3 day(s)	15 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %
Dry Hop	Azacca	20 g	3 day(s)	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	30 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips Piwowarski	5 g	Mash	60 min
Water Agent	Chlorek Wapnia	5 g	Mash	60 min