

## #12 NEW ENGLAND IPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU ---
- SRM **4.5**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **67 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **20 min** at **67C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (69.2%)	80 %	5
Grain	Platki owsiane	1 kg (15.4%)	85 %	3
Grain	Platki pszeniczne	1 kg (15.4%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	75 g	0 min	12 %
Whirlpool	Galaxy	25 g	0 min	15 %
Whirlpool	Mosaic	25 g	0 min	10 %
Whirlpool	Nelson Sauvignon Blanc	25 g	0 min	11 %
Dry Hop	Citra	25 g	5 day(s)	12 %
Dry Hop	Galaxy	25 g	5 day(s)	15 %
Dry Hop	Citra	25 g	2 day(s)	12 %
Dry Hop	Mosaic	25 g	2 day(s)	10 %
Dry Hop	Nelson Sauvignon Blanc	25 g	2 day(s)	11 %
Dry Hop	Galaxy	25 g	2 day(s)	15 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Hazy Daze	Ale	Slant	300 ml	The Yeast Bay