

## 5. New england Ipa

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **34**
- SRM **4.2**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

### Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 2 kg (60.6%)  | 82 %  | 4   |
| Grain | Viking Wheat Malt   | 1 kg (30.3%)  | 83 %  | 5   |
| Grain | Oats, Flaked        | 0.3 kg (9.1%) | 80 %  | 2   |

### Hops

| Use for             | Name         | Amount | Time     | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil                | lunga        | 10 g   | 60 min   | 11 %       |
| Aroma (end of boil) | Citra        | 10 g   | 5 min    | 12 %       |
| Aroma (end of boil) | Mosaic       | 10 g   | 5 min    | 10 %       |
| Aroma (end of boil) | Enigma (AUS) | 10 g   | 5 min    | 17.2 %     |
| Dry Hop             | Citra        | 10 g   | 3 day(s) | 12 %       |
| Dry Hop             | Mosaic       | 10 g   | 3 day(s) | 10 %       |
| Dry Hop             | Enigma (AUS) | 10 g   | 3 day(s) | 17.2 %     |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |