

5. New england Ipa

- 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 |