

new england

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **31**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **15.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (75%)	80 %	4
Grain	Płatki owsiane	0.7 kg (17.5%)	60 %	3
Sugar	Maltodekstryna	0.3 kg (7.5%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Simcoe	50 g	20 min	13.2 %
Dry Hop	Galaxy	50 g	3 day(s)	15 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %
Dry Hop	Enigma (AUS)	40 g	3 day(s)	17.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	10 g	Lallemand