

New England Black IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **38**
- SRM **14.2**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 2 kg (36.4%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1.5 kg (27.3%) | 79 % | 10 |
| Grain | Płatki owsiane | 1.5 kg (27.3%) | 85 % | 3 |
| Grain | Fawcett - Pale Crystal | 0.3 kg (5.5%) | 72.8 % | 90 |
| Grain | Weyermann - Dehusked Carafa I | 0.2 kg (3.6%) | 70 % | 690 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|--------|------------|
| Whirlpool | Nelson Sauvín | 100 g | 25 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|-------|--------|------------|
| Wyeast - Denny's Favourite 50 | Ale | Slant | 300 ml | --- |