

# NEW ENGLAND IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **50**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **8 %**
- Size with trub loss **28.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (42.9%)	80 %	5
Grain	Strzegom Pilzneński	3 kg (42.9%)	80 %	4
Grain	Płatki owsiane	1 kg (14.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	mosaic	30 g	17 min	11.8 %
Boil	Amarillo	30 g	17 min	8.6 %
Boil	Palisade	30 g	17 min	8.7 %
Boil	citra	30 g	17 min	12.3 %
Whirlpool	Mosaic	20 g	---	11.8 %
Whirlpool	amarillo	20 g	---	8.6 %
Whirlpool	palisade	20 g	---	8.7 %
Whirlpool	citra	20 g	---	12.3 %
Dry Hop	Mosaic	10 g	5 day(s)	1 %
Dry Hop	amarillo	10 g	5 day(s)	1 %
Dry Hop	palisade	10 g	5 day(s)	1 %
Dry Hop	citra	10 g	5 day(s)	1 %
Dry Hop	mosaic	10 g	4 day(s)	1 %

Dry Hop	amarillo	10 g	4 day(s)	1 %
Dry Hop	palisade	10 g	4 day(s)	1 %
Dry Hop	citra	10 g	4 day(s)	1 %
Dry Hop	Mosaic	10 g	3 day(s)	1 %
Dry Hop	Amarillo	10 g	3 day(s)	1 %
Dry Hop	palisade	10 g	3 day(s)	1 %
Dry Hop	citra	10 g	3 day(s)	1 %
Dry Hop	mosaic	20 g	2 day(s)	1 %
Dry Hop	amarillo	20 g	2 day(s)	1 %
Dry Hop	palisade	20 g	2 day(s)	1 %
Dry Hop	citra	20 g	2 day(s)	1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale