

# New England IPA 2020

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **46**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

## Steps

- Temp **68 C**, Time **65 min**

## Mash step by step

- Heat up **12.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **65 min** at **68C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2 kg (48.2%)	80.5 %	2
Grain	Briess - Wheat Malt, White	1.5 kg (36.1%)	85 %	5
Grain	Oats, Flaked	0.5 kg (12%)	80 %	2
Grain	Briess - Carapils Malt	0.15 kg (3.6%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	12 g	55 min	13 %
Whirlpool	Citra	15 g	25 min	12 %
Whirlpool	Simcoe	15 g	25 min	13.2 %
Dry Hop	Citra	15 g	3 day(s)	12 %
Dry Hop	Mandarina Bavaria	20 g	3 day(s)	10 %
Dry Hop	Simcoe	15 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Verdant IPA	Ale	Slant	150 ml	---