

# New England IPA

- Gravity **15.4 BLG**
- ABV ---
- IBU **47**
- SRM **8.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pale Ale (Malteurop)     | 3 kg (44.1%)   | 80 %  | 7   |
| Grain | Pszeniczny (Viking Malt) | 1 kg (14.7%)   | 81 %  | 6   |
| Grain | Płatki owsiane           | 1.2 kg (17.6%) | 85 %  | 3   |
| Grain | Żytni (Viking Malt)      | 1.2 kg (17.6%) | 81 %  | 9   |
| Grain | Abbey (Castle)           | 0.4 kg (5.9%)  | 80 %  | 45  |

## Hops

| Use for             | Name          | Amount | Time   | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil                | lunga         | 15 g   | 60 min | 12.9 %     |
| Aroma (end of boil) | Galaxy        | 30 g   | 10 min | 14 %       |
| Aroma (end of boil) | Nelson Sauvín | 25 g   | 10 min | 12.2 %     |
| Aroma (end of boil) | Cascade AUS   | 25 g   | 10 min | 7.3 %      |
| Whirlpool           | Galaxy        | 30 g   | 0 min  | 14 %       |
| Whirlpool           | Nelson        | 25 g   | 0 min  | 12.2 %     |
| Whirlpool           | Cascade AUS   | 25 g   | 0 min  | 7.3 %      |

## Yeasts

| Name                    | Type | Form  | Amount | Laboratory  |
|-------------------------|------|-------|--------|-------------|
| Wyeast - London Ale III | Ale  | Slant | 150 ml | Wyeast Labs |