

# New England IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **62**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt  | 3 kg (61.2%)   | 85 %  | 7   |
| Grain | Weyermann pszeniczny jasny | 1 kg (20.4%)   | 80 %  | 6   |
| Grain | Wheat, Flaked              | 0.5 kg (10.2%) | 77 %  | 4   |
| Grain | Oats, Flaked               | 0.4 kg (8.2%)  | 80 %  | 2   |

## Hops

| Use for             | Name   | Amount | Time      | Alpha acid |
|---------------------|--------|--------|-----------|------------|
| Boil                | Simcoe | 15 g   | 40 min    | 11.5 %     |
| Boil                | Mosaic | 15 g   | 30 min    | 10.4 %     |
| Aroma (end of boil) | Simcoe | 15 g   | 30 min    | 11.5 %     |
| Aroma (end of boil) | Mosaic | 15 g   | 30 min    | 10.4 %     |
| Dry Hop             | Simcoe | 20 g   | 10 day(s) | 11.5 %     |
| 1 dzien burzliwej   |        |        |           |            |
| Dry Hop             | Mosaic | 20 g   | 10 day(s) | 10.4 %     |
| 1 dzien burzliwej   |        |        |           |            |
| Dry Hop             | Citra  | 50 g   | 2 day(s)  | 12 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 11.5 g | Fermentis  |