

New England IPA

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **36**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **17.6 liter(s)** of strike water to **78.2C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg (71.4%)	85 %	7
Grain	Pszeniczny	1.2 kg (14.3%)	85 %	4
Grain	Płatki pszeniczne	0.6 kg (7.1%)	85 %	3
Grain	Płatki owsiane	0.6 kg (7.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	5 g	60 min	16.1 %
Boil	Equinox	10 g	60 min	16.1 %
Boil	Citra	5 g	60 min	12.3 %
Boil	Mosaic	30 g	20 min	10.4 %
Aroma (end of boil)	Mosaic	60 g	0 min	10.4 %
Dry Hop	Equinox	75 g	7 day(s)	16.1 %
Dry Hop	Citra	85 g	5 day(s)	12.3 %
Dry Hop	Amarillo	50 g	3 day(s)	8.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis