

# New England IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **24**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **32.5 liter(s)**

## Steps

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

## Mash step by step

- Heat up **26 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (61.5%)	80 %	5
Grain	Słód pszeniczny Bestmalz	1.5 kg (23.1%)	82 %	5
Grain	Płatki pszeniczne	0.5 kg (7.7%)	85 %	3
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Equinox	7 g	60 min	13.1 %
Whirlpool	Mosaic	60 g	30 min	10 %
Dry Hop	Equinox	75 g	5 day(s)	13.1 %
Dry Hop	Amarillo	45 g	2 day(s)	9.5 %

## Yeasts

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