

New England IPA #6

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **32**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **67 C**, Time **70 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|--------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 6 kg (85.7%) | 80 % | 4 |
| Grain | Płatki owsiane | 1 kg (14.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Boil | Simcoe | 15 g | 60 min | 12.4 % |
| Aroma (end of boil) | Talus | 50 g | 5 min | 9.4 % |
| Aroma (end of boil) | Talus | 50 g | 0 min | 9.4 % |
| Dry Hop | Sabro (cryo) | 50 g | 2 day(s) | 15 % |
| Aroma (end of boil) | Amarillo | 50 g | 5 min | 8.7 % |
| Aroma (end of boil) | Amarillo | 50 g | 0 min | 8.7 % |
| Dry Hop | Idaho 7 (cryo) | 50 g | 2 day(s) | 12.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|--------|------------|
| WLP067 - Coastal Haze | Ale | Slant | 200 ml | White Labs |