

# New England IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **47**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type    | Name                                  | Amount         | Yield  | EBC |
|---------|---------------------------------------|----------------|--------|-----|
| Grain   | BESTMALZ - Bestt Pale Ale             | 2 kg (66.7%)   | 80.5 % | 6   |
| Grain   | BESTMALZ - Best Heidelberg Wheat Malt | 0.5 kg (16.7%) | 82 %   | 3   |
| Adjunct | Płatki pszeniczne                     | 0.5 kg (16.7%) | 85 %   | 3   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Calypso | 15 g   | 60 min | 14.9 %     |
| Aroma (end of boil) | Calypso | 20 g   | 2 min  | 14.9 %     |
| Whirlpool           | Belma   | 35 g   | ---    | 9.4 %      |
| Dry Hop             | Belma   | 15 g   | ---    | 9.4 %      |
| Dry Hop             | Denali  | 50 g   | ---    | 14 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 7.5 g  | ---        |