

# New England IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **44**
- SRM **5.1**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.3 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3
Grain	Pszeniczny	2 kg (30.8%)	85 %	4.5
Grain	Viking Pale Ale malt	3 kg (46.2%)	80 %	6.5
Grain	Płatki pszeniczne	0.5 kg (7.7%)	85 %	3
Grain	Strzegom Wiedeński	0.5 kg (7.7%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	5 g	40 min	12.2 %
Boil	Citra	5 g	40 min	13.1 %
Boil	Amarillo	5 g	40 min	7.3 %
Boil	Mosaic	5 g	30 min	12.2 %
Boil	Citra	5 g	30 min	13.1 %
Boil	Amarillo	5 g	30 min	7.3 %
Boil	Mosaic	10 g	20 min	12.2 %
Boil	Citra	10 g	20 min	13.1 %
Boil	Amarillo	10 g	20 min	9.5 %

Dry Hop	Mosaic	10 g	7 day(s)	12.2 %
Dry Hop	Citra	10 g	7 day(s)	13.1 %
Dry Hop	Amarillo	10 g	7 day(s)	7.3 %
Dry Hop	Mosaic	10 g	3 day(s)	12.2 %
Dry Hop	Citra	10 g	3 day(s)	13.1 %
Dry Hop	Amarillo	10 g	3 day(s)	7.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
American East Coast Ale Yeast	Ale	Dry	11 g	LalBrew