

# New england IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **63**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.7 kg (22.7%)	80 %	5
Grain	Słód pszeniczny Bestmalz	2 kg (26.7%)	82 %	5
Grain	Płatki pszeniczne	1 kg (13.3%)	60 %	3
Grain	Weyermann - Carapils	1 kg (13.3%)	78 %	4
Grain	Pilzneński	1.8 kg (24%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	30 min	13.2 %
Boil	Mosaic	30 g	30 min	10 %
Aroma (end of boil)	Strata	40 g	5 min	13.6 %
Aroma (end of boil)	Citra	40 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis