

# NEW ENGLAND IPA (W/CLOUDWATER)

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **20**
- SRM **6.4**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **0 %**
- Size with trub loss **61.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **73.9 liter(s)**

## Mash information

- Mash efficiency **81.54 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Sparge using **53.9 liter(s)** of **76C** water or to achieve **73.9 liter(s)** of wort

## Fermentables

| Type    | Name            | Amount        | Yield | EBC |
|---------|-----------------|---------------|-------|-----|
| Grain   | Propino Pale    | 10 kg (76.9%) | 82 %  | 15  |
| Adjunct | Torrified Wheat | 1 kg (7.7%)   | 78 %  | 4   |
| Adjunct | Flaked Oats     | 2 kg (15.4%)  | 72 %  | 4   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Whirlpool | Mosaic | 100 g  | 40 min   | 12.5 %     |
| Dry Hop   | Citra  | 250 g  | 4 day(s) | 11.6 %     |
| Dry Hop   | Mosaic | 250 g  | 4 day(s) | 12.5 %     |

## Yeasts

| Name                  | Type | Form   | Amount | Laboratory |
|-----------------------|------|--------|--------|------------|
| Vermont Ale (WLP4000) | Ale  | Liquid | 20 ml  | ---        |
| Starter 3L, 6 BLG     |      |        |        |            |