

## New England IPA (warka 6)

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **33**
- SRM **5.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.1 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **1 min**

### Mash step by step

- Heat up **17 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **75C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **17.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	3.7 kg (72.5%)	78 %	6
Grain	Pilznieński	0.7 kg (13.7%)	81 %	4
Grain	Płatki pszeniczne	0.4 kg (7.8%)	85 %	3
Grain	Płatki owsiane	0.3 kg (5.9%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	10 g	60 min	13 %
Boil	Mosaic	10 g	60 min	10 %
Boil	Citra	10 g	5 min	12 %
Boil	Galaxy	30 g	0 min	12 %
Boil	ADHA527	20 g	0 min	14.4 %
Aroma (end of boil)	Mosaic	30 g	0 min	10 %
Aroma (end of boil)	ADHA527	50 g	0 min	14.4 %
Aroma (end of boil)	Galaxy	30 g	0 min	15 %
Aroma (end of boil)	Citra	30 g	0 min	12 %
Dry Hop	ADHA527	30 g	4 day(s)	14.4 %

Dry Hop	Galaxy	20 g	4 day(s)	15 %
Dry Hop	Mosaic	20 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	7 g	Safale