

## new england

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **49**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **38.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **37.6 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**

### Mash step by step

- Heat up **28.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **38.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (53.2%)	85 %	7
Grain	Weyermann pszeniczny jasny	2 kg (21.3%)	80 %	6
Grain	Płatki pszeniczne	1.2 kg (12.8%)	85 %	3
Grain	Płatki owsiane	1.2 kg (12.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	10 %
Aroma (end of boil)	Summit	30 g	10 min	17 %
Whirlpool	Equinox	30 g	0 min	13.1 %
Whirlpool	Mosaic	30 g	0 min	10 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %

### Yeasts

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