

# New Wave Burton Ale

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **54**
- SRM **15.4**
- Style **Brown IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.5 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (93%)     | 80 %  | 5   |
| Grain | Special B Castle     | 0.25 kg (4.7%) | 70 %  | 350 |
| Grain | special x            | 0.13 kg (2.3%) | 70 %  | 350 |

## Hops

| Use for | Name                  | Amount  | Time   | Alpha acid |
|---------|-----------------------|---------|--------|------------|
| Boil    | Chinook               | 31.25 g | 60 min | 11 %       |
| Boil    | Amarillo              | 31.25 g | 5 min  | 9.5 %      |
| Boil    | Saaz (Czech Republic) | 31.25 g | 5 min  | 4.5 %      |

## Yeasts

| Name        | Type | Form | Amount  | Laboratory |
|-------------|------|------|---------|------------|
| new england | Ale  | Dry  | 13.75 g | lallemand  |