

## New ZEngland

---

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **51**
- SRM **5**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **28.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (67.6%)	80 %	5
Grain	Strzegom Pszeniczny	0.4 kg (5.4%)	81 %	6
Grain	Płatki owsiane	1 kg (13.5%)	85 %	3
Grain	Płatki żytnie	0.5 kg (6.8%)	85 %	3
Grain	Płatki jęczmienne	0.5 kg (6.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	35 g	60 min	10.5 %
Boil	Dr Rudi	15 g	40 min	10.5 %
Boil	Motueka	30 g	15 min	4.5 %
Boil	Pacifica (NZ)	30 g	5 min	3.1 %
Boil	Rakau (NZ)	30 g	0 min	9 %
Dry Hop	Motueka	20 g	5 day(s)	4.5 %
Dry Hop	Pacifica (NZ)	20 g	5 day(s)	3.1 %
Dry Hop	Rakau (NZ)	20 g	2 day(s)	9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	30 ml	Fermentum Mobile