

# No style New England IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU ---
- SRM **6.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.2 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **10.6 liter(s)** of strike water to **57.4C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle malting Pale Ale	1 kg (28.2%)	80 %	4
Grain	Monachijski	1 kg (28.2%)	80 %	16
Grain	simpsons - wheat malt	1 kg (28.2%)	83 %	4
Grain	Simpsons - Golden Naked Oats	0.3 kg (8.5%)	73 %	20
Grain	Weyermann - Carapils	0.25 kg (7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	20 g	---	13.7 %
Whirlpool	Simcoe	20 g	---	13.2 %
Whirlpool	Nelson Sauvín	15 g	---	11 %
Whirlpool	Mosaic	10 g	---	12 %
Dry Hop	Citra	25 g	---	13.7 %
Dry Hop	Nelson Sauvín	7 g	---	11 %
Dry Hop	Simcoe	10 g	---	13.2 %

Dry Hop	Mosaic	15 g	---	12 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
lallemand East Coast	Ale	Dry	11.5 g	lallemand