

44# New England IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **14**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (61.5%) | 80 % | 5 |
| Grain | Pszeniczny | 1.5 kg (23.1%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (7.7%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (7.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|-----------|------------|
| Aroma (end of boil) | Mosaic | 50 g | 0 min | 10 % |
| First Wort | Ekuanot | 10 g | 60 min | 14 % |
| Dry Hop | Ekuanot | 80 g | 13 day(s) | 14 % |
| Dry Hop | Citra | 80 g | 2 day(s) | 12 % |
| Dry Hop | Amarillo | 50 g | 2 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 120 ml | Fermentis |