

# Anglosas New England IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **41**
- SRM **5.1**
- Style **American 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.1 kg (51.2%)	85 %	7
Grain	Weyermann pszeniczny jasny	2 kg (48.8%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Chinook	15 g	15 min	13 %
Aroma (end of boil)	Mosaic	20 g	15 min	10 %
Aroma (end of boil)	Simcoe	15 g	15 min	13.2 %
Dry Hop	Chinook	20 g	7 day(s)	13 %
Dry Hop	Mosaic	20 g	7 day(s)	10 %
Dry Hop	Simcoe	20 g	7 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	płatki owsiane błyskawiczne	500 g	Boil	60 min
Other	płatki pszenne błyskawiczne	500 g	Boil	60 min