

# 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 |