

# Balluff New England IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **32**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **72 C**, Time **70 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **82.4C**
- Add grains
- Keep mash **70 min** at **72C**
- Sparge using **23.2 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle malting Pale Ale	3.5 kg (43.2%)	80 %	4
Grain	Castle Malting - Pilszeński 2-rzędowy	3.5 kg (43.2%)	80 %	4
Grain	Carahell	0.6 kg (7.4%)	77 %	26
Grain	Płatki owsiane	0.5 kg (6.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	7 g	40 min	13.7 %
Boil	Mosaic	7 g	40 min	12 %
Boil	Simcoe	7 g	40 min	13.2 %
Boil	Citra	7 g	15 min	13.7 %
Boil	Mosaic	7 g	15 min	12 %
Boil	Simcoe	7 g	15 min	13.2 %
Aroma (end of boil)	Citra	7 g	5 min	13.7 %
Aroma (end of boil)	Mosaic	7 g	5 min	12 %
Aroma (end of boil)	Simcoe	7 g	5 min	13.2 %
Dry Hop	Citra	50 g	3 day(s)	13.7 %
Dry Hop	Mosaic	50 g	3 day(s)	12 %

Dry Hop	Simcoe	50 g	3 day(s)	13.2 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	fermentis