

## C&D no. 3 New England IPA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **14**
- SRM **5.3**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **25 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

### Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Fermentables

| Type  | Name            | Amount         | Yield | EBC |
|-------|-----------------|----------------|-------|-----|
| Grain | Pale Malt       | 4.8 kg (85.7%) | 83 %  | 8   |
| Grain | Torrified Wheat | 0.3 kg (5.4%)  | 78 %  | 3   |
| Grain | Flaked Oats     | 0.5 kg (8.9%)  | 74 %  | 4   |

### Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Whirlpool | Mosaic | 33 g   | 25 min   | 12 %       |
| Dry Hop   | Citra  | 83 g   | 0 day(s) | 11 %       |
| Dry Hop   | Mosaic | 0 g    | 0 day(s) | 12 %       |

### Yeasts

| Name                  | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Yeast Bay Vermont Ale | Ale  | Dry  | 5 g    | ---        |