

New england IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **41**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (50%) | 80 % | 5 |
| Grain | Słód pszeniczny Bestmalz | 2 kg (28.6%) | 82 % | 5 |
| Grain | Płatki owsiane | 1 kg (14.3%) | 60 % | 3 |
| Grain | Weyermann - Carapils | 0.5 kg (7.1%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Centennial | 20 g | 30 min | 10.1 % |
| Boil | Amarillo | 30 g | 20 min | 7.3 % |
| Aroma (end of boil) | Chinook | 30 g | 5 min | 13 % |
| Aroma (end of boil) | Citra | 40 g | 5 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |