

New England IPA 2.0

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **22**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **11.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.3 kg (79.3%) | 81 % | 4 |
| Grain | Barley, Flaked | 0.2 kg (6.9%) | 70 % | 4 |
| Grain | Płatki pszeniczne | 0.2 kg (6.9%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.2 kg (6.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|--------|--------|----------|------------|
| First Wort | lunga | 10 g | 60 min | 11 % |
| Whirlpool | Sabro | 20 g | 0 min | 9.5 % |
| Whirlpool | Simcoe | 20 g | 0 min | 10.5 % |
| Dry Hop | Simcoe | 30 g | 2 day(s) | 13.2 % |
| Dry Hop | Mosaic | 50 g | 2 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|-------|--------|------------|
| WLP644 | Ale | Slant | 100 ml | --- |