

## New England IPA #2

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **48**
- SRM **3.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **73 C**, Time **20 min**

### Mash step by step

- Heat up **16.8 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **20 min** at **73C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (71.4%)	82 %	4
Grain	Płatki pszeniczne	0.8 kg (14.3%)	85 %	3
Grain	Płatki orkiszowe	0.8 kg (14.3%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	60 g	60 min	8.5 %
Aroma (end of boil)	Vic Secret	100 g	0 min	16.3 %
Dry Hop	Vic Secret	100 g	3 day(s)	16.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
New England	Ale	Slant	200 ml	Lallemand