

# New England IPA

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- Gravity **13.6 BLG**
- ABV ---
- IBU **37**
- SRM **4.1**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (66.7%)	85 %	7
Adjunct	Płatki pszeniczne	0.5 kg (11.1%)	85 %	3
Adjunct	Płatki owsiane	1 kg (22.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	10 min	12 %
Boil	Citra	30 g	20 min	12 %
Boil	Citra	30 g	0 min	12 %
Dry Hop	Citra	180 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale