

## new england ipa

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **24**
- SRM **4.2**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (69.6%)	80 %	5
Grain	BESTMALZ - Best Heidelberg	1 kg (17.4%)	80.5 %	3
Grain	Viking Wheat Malt	0.25 kg (4.3%)	83 %	5
Grain	Płatki owsiane	0.5 kg (8.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Equinox	5 g	15 min	13.1 %
Boil	Mosaic	60 g	10 min	10 %
Dry Hop	Equinox	75 g	8 day(s)	13.1 %
Dry Hop	Citra	80 g	5 day(s)	12 %
Dry Hop	Amarillo	45 g	2 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	30 ml	Fermentum Mobile