

New England IPA #3

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **43**
- SRM **3.9**
- 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 **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **69 C**, Time **70 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **70 min** at **69C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (70.3%)	82 %	4
Grain	Platki jaglane	0.8 kg (12.5%)	60 %	3
Grain	Platki pszeniczne	1.1 kg (17.2%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	55 g	60 min	8.5 %
Aroma (end of boil)	Amarillo	100 g	0 min	9.5 %
Dry Hop	Amarillo	100 g	2 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew American East Coast - New England	Ale	Slant	200 ml	Lallemand