

New England IPA

- Gravity **15.2 BLG**
- ABV ---
- IBU **40**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2 kg (25%)	80.5 %	4
Grain	BESTMALZ - Bestt Pale Ale	4 kg (50%)	80.5 %	6
Grain	BESTMALZ - Best Wheat Malt	1 kg (12.5%)	82 %	4
Grain	Barley, Flaked	0.5 kg (6.3%)	70 %	4
Grain	Oats, Flaked	0.5 kg (6.3%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	10 g	30 min	14 %
Boil	Azacca	25 g	10 min	14 %
Boil	Mosaic	25 g	10 min	12 %
Boil	Enigma (AUS)	50 g	3 min	16.5 %
Boil	Amarillo	30 g	3 min	8.8 %
Whirlpool	Enigma (AUS)	50 g	2 min	16.5 %
Whirlpool	Amarillo	30 g	2 min	9.5 %

Dry Hop	Enigma (AUS)	50 g	5 day(s)	16.5 %
Dry Hop	Amarillo	40 g	5 day(s)	8.8 %
Dry Hop	Azacca	65 g	3 day(s)	14 %
Dry Hop	Mosaic	75 g	2 day(s)	12 %
Dry Hop	Azacca	100 g	1 day(s)	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	23 g	Safbrew