

# New England IPA

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- 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    |