

# New England IPA

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **57**
- SRM **4.1**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **16.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **16.9 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **13.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (80%)	82 %	4
Grain	Płatki owsiane	0.75 kg (20%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Aroma (end of boil)	Citra	15 g	10 min	11.6 %
Whirlpool	Mosaic	20 g	45 min	13.2 %
Whirlpool	Citra	15 g	45 min	11.6 %
Dry Hop	Citra	30 g	4 day(s)	11.6 %
Dry Hop	Mosaic	30 g	4 day(s)	13.2 %
Dry Hop	Huell Melon	30 g	2 day(s)	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	1000 ml	Fermentum Mobile