

# New England IPA

- Gravity **15.7 BLG**
- ABV ---
- IBU **22**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.3 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **77 C**, Time **15 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **76.7C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **15 min** at **77C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (61.5%)	80 %	5
Grain	Weyermann - Pale Wheat Malt	1 kg (15.4%)	85 %	5
Grain	Oats, Flaked	1 kg (15.4%)	80 %	2
Grain	Wheat, Flaked	0.5 kg (7.7%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Simcoe	30 g	20 min	13.2 %
Whirlpool	Simcoe	50 g	0 min	13.2 %
Whirlpool	El Dorado	50 g	0 min	15 %
Dry Hop	Simcoe	70 g	4 day(s)	12 %
Dry Hop	El Dorado	150 g	4 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew