

new England IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **50**
- SRM **5**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (71.4%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (14.3%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (7.1%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (7.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | 92P2/4 | 10 g | 60 min | 14.4 % |
| Boil | Ahtanum | 30 g | 5 min | 3.4 % |
| Boil | Idaho 7 | 30 g | 60 min | 12.3 % |
| Dry Hop | Idaho 7 | 20 g | 7 day(s) | 12.7 % |
| Dry Hop | Talus | 50 g | 5 day(s) | 7.9 % |
| Dry Hop | Wai-iti | 50 g | 3 day(s) | 2.4 % |