

new england ipa

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **23**
- SRM **5.3**

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 **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.7 liter(s)**
- Total mash volume **35.6 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **27.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (55.2%)	80 %	4.5
Grain	Płatki pszeniczne	0.5 kg (6.1%)	85 %	4.5
Grain	Płatki owsiane	0.7 kg (8.6%)	85 %	4.5
Grain	Płatki jęczmienne	0.7 kg (8.6%)	80 %	4.5
Grain	pale ale	1.5 kg (18.4%)	80.3 %	5.3
Sugar	sugar	0.25 kg (3.1%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	mosaic	50 g	10 min	14 %