

## New england ipa

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **29**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss --- %
- Size with trub loss **38.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **43.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **31.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **43.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	6 kg (57.1%)	81 %	4
Grain	Pszeniczny	2 kg (19%)	85 %	4
Grain	Słód owsiany Fawcett	1 kg (9.5%)	61 %	5
Grain	Płatki owsiane	1.5 kg (14.3%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	30 min	13.2 %
Aroma (end of boil)	Cascade	100 g	0 min	6 %
Whirlpool	Simcoe	60 g	---	13.2 %
Boil	Simcoe	30 g	15 min	13.2 %
Dry Hop	Cascade	200 g	3 day(s)	6 %
Dry Hop	Mosaic	60 g	3 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us 05	Ale	Dry	22 g	Safale