

# New England IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **27**
- SRM **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 **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 4.5 kg (72.6%) | 81 %  | 4   |
| Grain | Płatki owsiane       | 1 kg (16.1%)   | 85 %  | 3   |
| Grain | Abbey Malt Weyermann | 0.3 kg (4.8%)  | 75 %  | 45  |
| Grain | Płatki pszeniczne    | 0.4 kg (6.5%)  | 85 %  | 3   |

## Hops

| Use for             | Name             | Amount | Time     | Alpha acid |
|---------------------|------------------|--------|----------|------------|
| Boil                | Chinook / Mosaic | 15 g   | 60 min   | 13 %       |
| Boil                | Mosaic           | 20 g   | 5 min    | 12 %       |
| Boil                | Nelson Sauvignon | 20 g   | 5 min    | 11 %       |
| Aroma (end of boil) | Mosaic           | 20 g   | 0 min    | 12 %       |
| Aroma (end of boil) | Nelson Sauvignon | 50 g   | 0 min    | 11 %       |
| Dry Hop             | Mosaic           | 40 g   | 3 day(s) | 12 %       |
| Dry Hop             | Nelson Sauvignon | 80 g   | 3 day(s) | 11 %       |

## Yeasts

| Name                    | Type | Form   | Amount  | Laboratory  |
|-------------------------|------|--------|---------|-------------|
| Wyeast - London Ale III | Ale  | Liquid | 1000 ml | Wyeast Labs |