

New England IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **33**
- SRM **4.2**
- Style **American 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (79.4%)	81 %	4
Grain	Płatki pszeniczne	0.65 kg (10.3%)	85 %	3
Grain	Płatki owsiane	0.65 kg (10.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	10 min	9.5 %
Boil	Citra	30 g	10 min	12 %
Boil	Mosaic	30 g	10 min	10 %
Whirlpool	Amarillo	10 g	---	9.5 %
Whirlpool	Citra	10 g	---	12 %
Whirlpool	Mosaic	10 g	---	10 %
Dry Hop	Amarillo	50 g	---	9.5 %
Dry Hop	Citra	50 g	---	12 %
Dry Hop	Mosaic	50 g	---	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale