

New england IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **51**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **74 C**, Time **60 min**
- Temp **80 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **60 min** at **74C**
- Keep mash **10 min** at **80C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (50%) | 80 % | 5 |
| Grain | Słód pszeniczny Bestmalz | 2 kg (28.6%) | 82 % | 5 |
| Grain | Płatki owsiane | 1 kg (14.3%) | 60 % | 3 |
| Grain | Weyermann - Carapils | 0.5 kg (7.1%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Centennial | 30 g | 50 min | 10.1 % |
| Boil | Amarillo | 30 g | 20 min | 7.3 % |
| Aroma (end of boil) | Azacca | 20 g | 5 min | 14 % |
| Aroma (end of boil) | Citra | 13 g | 5 min | 12 % |
| Aroma (end of boil) | Simcoe | 25 g | 5 min | 12.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---|-----|-------|--------|-----------|
| Lallemand - LalBrew American East Coast - New England | Ale | Slant | 200 ml | Lallemand |
|---|-----|-------|--------|-----------|