

# New England IPA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.6 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **7.9 liter(s)** of strike water to **76.1C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.4 kg (52.8%)	80 %	5
Grain	Pilzneński	0.75 kg (28.3%)	81 %	4
Grain	Płatki pszeniczne	0.25 kg (9.4%)	60 %	3
Grain	Płatki owsiane	0.25 kg (9.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	20 g	5 min	10 %
Whirlpool	Cascade	25 g	15 min	6 %
Whirlpool	Centennial	20 g	15 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	7 g	Fermentis