

# New England IPA v3

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **95**
- SRM **3.9**
- 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 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (50%)	81 %	4
Grain	Płatki pszeniczne	1.5 kg (25%)	85 %	3
Grain	Płatki owsiane	1.5 kg (25%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	40 g	30 min	9.5 %
Boil	Citra	40 g	30 min	12 %
Boil	Mosaic	40 g	30 min	10 %
Whirlpool	Amarillo	20 g	---	9.5 %
Whirlpool	Citra	20 g	---	12 %
Whirlpool	Mosaic	20 g	---	10 %
Dry Hop	Amarillo	10 g	3 day(s)	9.5 %
Dry Hop	Citra	10 g	3 day(s)	12 %
Dry Hop	Mosaic	10 g	3 day(s)	10 %
Dry Hop	Amarillo	10 g	2 day(s)	9.5 %
Dry Hop	Citra	10 g	2 day(s)	12 %
Dry Hop	Mosaic	10 g	2 day(s)	10 %
Dry Hop	Amarillo	10 g	1 day(s)	9.5 %
Dry Hop	Citra	10 g	1 day(s)	12 %
Dry Hop	Mosaic	10 g	1 day(s)	10 %

## Yeasts

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