

# New England IPA ZGON

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **23**
- 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (63.6%)	80 %	5
Grain	Viking Wheat Malt	1 kg (18.2%)	83 %	5
Grain	Wheat, Flaked	0.5 kg (9.1%)	77 %	4
Grain	Oats, Flaked	0.5 kg (9.1%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	60 g	10 min	10 %
Dry Hop	Equinox	80 g	14 day(s)	13.1 %
Dry Hop	Citra	80 g	7 day(s)	12 %
Dry Hop	Amarillo	45 g	5 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	40 ml	Fermentum Mobile