

# New England Mint IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **33**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (65.8%) | 80 %  | 5   |
| Grain | Płatki owsiane       | 0.8 kg (21.1%) | 85 %  | 3   |
| Grain | Pszeniczny           | 0.5 kg (13.2%) | 85 %  | 4   |

## Hops

| Use for             | Name            | Amount | Time   | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil                | Marynka         | 10 g   | 60 min | 10 %       |
| Aroma (end of boil) | Citra           | 10 g   | 10 min | 12 %       |
| Aroma (end of boil) | Hallertau Blanc | 10 g   | 10 min | 7.4 %      |
| Whirlpool           | Eureka!         | 15 g   | 5 min  | 18 %       |
| Whirlpool           | Citra           | 15 g   | 5 min  | 12 %       |
| Whirlpool           | Hallertau Blanc | 15 g   | 5 min  | 7.4 %      |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 11 g   | Danstar    |

## Extras

| Type | Name  | Amount | Use for   | Time     |
|------|-------|--------|-----------|----------|
| Herb | Mięta | 20 g   | Secondary | 3 day(s) |