

# new england pale ale

---

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **31**
- SRM **3.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **15.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.3 kg (82.1%)	81 %	4
Grain	Płatki owsiane	0.5 kg (17.9%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5 g	50 min	13.2 %
Boil	Amarillo	5 g	50 min	9.5 %
Boil	Simcoe	5 g	15 min	13.2 %
Boil	Amarillo	5 g	15 min	9.5 %
Aroma (end of boil)	Simcoe	5 g	0 min	13.2 %
Aroma (end of boil)	Amarillo	5 g	0 min	9.5 %
Whirlpool	Simcoe	10 g	0 min	13.2 %
Whirlpool	Amarillo	10 g	0 min	9.5 %
Dry Hop	Simcoe	25 g	3 day(s)	13.2 %
Dry Hop	Amarillo	25 g	3 day(s)	9.5 %