

## New England (PL) IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **27**
- SRM **5.2**
- 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 **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 4.5 kg (72.6%) | 81 %  | 4   |
| Grain | Płatki owsiane       | 1 kg (16.1%)   | 85 %  | 3   |
| Grain | Abbey Malt Weyermann | 0.3 kg (4.8%)  | 75 %  | 45  |
| Grain | Płatki pszeniczne    | 0.4 kg (6.5%)  | 85 %  | 3   |

### Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Puławski | 25 g   | 60 min   | 8.9 %      |
| Boil                | Izabella | 20 g   | 5 min    | 5.1 %      |
| Boil                | Oktawia  | 20 g   | 5 min    | 9 %        |
| Aroma (end of boil) | Zula     | 20 g   | 0 min    | 8.3 %      |
| Aroma (end of boil) | Izabella | 20 g   | 0 min    | 5.1 %      |
| Dry Hop             | Zula     | 80 g   | 3 day(s) | 8.3 %      |
| Dry Hop             | Izabella | 40 g   | 3 day(s) | 5.1 %      |

### Yeasts

| Name                    | Type | Form   | Amount  | Laboratory  |
|-------------------------|------|--------|---------|-------------|
| Wyeast - London Ale III | Ale  | Liquid | 1000 ml | Wyeast Labs |