

# New Wave Burton Ale

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **54**
- SRM **15.4**
- Style **Brown 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (93%)	80 %	5
Grain	Special B Castle	0.25 kg (4.7%)	70 %	350
Grain	special x	0.13 kg (2.3%)	70 %	350

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	31.25 g	60 min	11 %
Boil	Amarillo	31.25 g	5 min	9.5 %
Boil	Saaz (Czech Republic)	31.25 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
new england	Ale	Dry	13.75 g	lallemand