

## P.7 - New England IPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **12**
- SRM **5.2**
- 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 **11 %/h**
- Boil size **19.2 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 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 **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **19.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.7 kg (54%)	85 %	7
Grain	Platki owsiane	0.5 kg (10%)	85 %	3
Grain	Weyermann - Pale Wheat Malt	0.5 kg (10%)	85 %	5
Grain	Pilsner Malz Best	1 kg (20%)	81 %	3
Grain	Cara-Pils/Dextrine	0.3 kg (6%)	72 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	10 min	15.5 %
Whirlpool	Citra	30 g	1 min	12 %
Whirlpool	Mosaic	30 g	1 min	10 %
Whirlpool	Galaxy	30 g	1 min	15 %
Whirlpool	Citra	30 g	1 min	12 %
Whirlpool	Amarillo	30 g	1 min	9.5 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %
Dry Hop	Citra	20 g	3 day(s)	12 %

Dry Hop	Amarillo	20 g	3 day(s)	9.5 %
Dry Hop	Galaxy	20 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale