

# Pacific New England IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **28**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount        | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Pilzneński         | 5 kg (86.2%)  | 81 %  | 4   |
| Grain | Płatki owsiane     | 0.3 kg (5.2%) | 85 %  | 3   |
| Grain | Cara-Pils/Dextrine | 0.5 kg (8.6%) | 72 %  | 4   |

## Hops

| Use for   | Name         | Amount | Time     | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Boil      | Enigma (AUS) | 30 g   | 5 min    | 16.9 %     |
| Whirlpool | Galaxy (AUS) | 25 g   | 15 min   | 13.6 %     |
| Whirlpool | Vic Secret   | 25 g   | 15 min   | 16.3 %     |
| Dry Hop   | Galaxy (AUS) | 25 g   | 3 day(s) | 13.6 %     |
| Dry Hop   | Vic Secret   | 25 g   | 2 day(s) | 16.3 %     |
| Dry Hop   | Waimea (NZ)  | 30 g   | 3 day(s) | 14.3 %     |

## Yeasts

| Name              | Type | Form | Amount | Laboratory |
|-------------------|------|------|--------|------------|
| Lallemand Verdant | Ale  | Dry  | 12 g   | Lallemand  |