New England IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **19**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	8 kg *(88.9%)*	80 %	4
Grain	Płatki pszeniczne	1 kg *(11.1%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Whirlpool	Eureka!	40 g	1 min	18 %
Dry Hop	Chinook	30 g	1 day(s)	13 %
Dry Hop	Sorachi Ace	100 g	3 day(s)	10 %
Dry Hop	Eureka!	100 g	3 day(s)	18 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	kwas mlekowy	4 g	Mash	90 min