New England IPA IV

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **24**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg *(66.7%)*	81 %	4
Grain	Płatki owsiane	0.5 kg *(16.7%)*	85 %	3
Grain	Płatki pszeniczne	0.5 kg *(16.7%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Superdelic	25 g	20 min	9.9 %
Whirlpool	Motueka	25 g	20 min	7.5 %
Dry Hop	Superdelic	25 g	2 day(s)	9.9 %
Dry Hop	Motueka	25 g	2 day(s)	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Liquid	300 ml	Lallemand