New Wave Burton Ale

- Gravity **16.4 BLG**
- ABV **---**
- IBU **54**
- SRM **15.3**
- Style **Brown IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg *(93%)*	80 %	5
Grain	Special B Castle	0.2 kg *(4.7%)*	70 %	350
Grain	special x	0.1 kg *(2.3%)*	70 %	350

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	11 %
Boil	Amarillo	25 g	5 min	9.5 %
Boil	Saaz (Czech Republic)	25 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
new england	Ale	Dry	11 g	lallemand