

# New England IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **35**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

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

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt     | 2 kg (66.7%)   | 80 %  | 5   |
| Grain | Płatki owsiane           | 0.5 kg (16.7%) | 60 %  | 3   |
| Grain | Słód pszeniczny Bestmalz | 0.5 kg (16.7%) | 82 %  | 5   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Fuggles | 50 g   | 30 min   | 4.5 %      |
| Dry Hop | Simcoe  | 100 g  | 2 day(s) | 12.9 %     |
| Dry Hop | Galaxy  | 100 g  | 2 day(s) | 14.5 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 4 g    | Mash    | 60 min |