

## 33. New England IPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **41**
- SRM **5.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (48.4%)	80 %	7
Grain	Strzegom Pilzneński	1 kg (16.1%)	80 %	4
Grain	Płatki owsiane	1.5 kg (24.2%)	85 %	3
Grain	Abbey Malt Weyermann	0.2 kg (3.2%)	75 %	45
Grain	Żytni	0.5 kg (8.1%)	85 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.2 %
Aroma (end of boil)	Cascade (AUS)	20 g	10 min	7 %
Aroma (end of boil)	Mosaic	20 g	10 min	10 %
Aroma (end of boil)	Simcoe	20 g	10 min	13.2 %
Whirlpool	Cascade (AUS)	25 g	0 min	6 %
Whirlpool	Mosaic	20 g	0 min	10 %
Whirlpool	Simcoe	20 g	0 min	13.2 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Brakspear Henley of Thames & Timothy Taylor	Ale	Liquid	1500 ml	Wyeast Labs