

## 5. New england Ipa

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **34**
- SRM **4.2**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (60.6%)	82 %	4
Grain	Viking Wheat Malt	1 kg (30.3%)	83 %	5
Grain	Oats, Flaked	0.3 kg (9.1%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Aroma (end of boil)	Citra	10 g	5 min	12 %
Aroma (end of boil)	Mosaic	10 g	5 min	10 %
Aroma (end of boil)	Enigma (AUS)	10 g	5 min	17.2 %
Dry Hop	Citra	10 g	3 day(s)	12 %
Dry Hop	Mosaic	10 g	3 day(s)	10 %
Dry Hop	Enigma (AUS)	10 g	3 day(s)	17.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis