

## #64 New England IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **40**
- SRM **4.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **8.35 liter(s)**
- Trub loss **4 %**
- Size with trub loss **9.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **11.3 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.7 liter(s)**

### Steps

- Temp **65 C**, Time **70 min**
- Temp **72 C**, Time **25 min**
- Temp **77 C**, Time **1 min**

### Mash step by step

- Heat up **10 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **25 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.54 kg (58.3%)	80 %	7
Grain	Płatki pszeniczne	0.5 kg (18.9%)	85 %	3
Grain	Płatki owsiane	0.4 kg (15.2%)	85 %	3
Grain	Jęczmień niesłodowany	0.2 kg (7.6%)	75 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	4 g	60 min	11 %
Aroma (end of boil)	Galaxy	18 g	5 min	13.5 %
Aroma (end of boil)	Citra	25 g	5 min	13.7 %
Aroma (end of boil)	Cashmere	6 g	5 min	6.7 %
Whirlpool	Cashmere	6 g	5 min	6.7 %
Whirlpool	Citra	25 g	0 min	13.7 %
Whirlpool	Galaxy	18 g	0 min	13.5 %
Dry Hop	Jarrylo	30 g	2 day(s)	14.1 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safbrew S-33	Ale	Slant	100 ml	---