

# Double New England IPA

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- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **28**
- SRM **4.6**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 4 kg (50%)   | 82 %  | 4   |
| Grain | Pszeniczny          | 2 kg (25%)   | 85 %  | 4   |
| Grain | Płatki pszeniczne   | 1 kg (12.5%) | 85 %  | 3   |
| Grain | Płatki owsiane      | 1 kg (12.5%) | 85 %  | 3   |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Azacca | 25 g   | 60 min   | 14 %       |
| Dry Hop | Azacca | 175 g  | 3 day(s) | 14 %       |
| Dry Hop | Mosaic | 200 g  | 3 day(s) | 10 %       |

## Yeasts

| Name   | Type | Form  | Amount | Laboratory |
|--------|------|-------|--------|------------|
| WLP066 | Ale  | Slant | 80 ml  | ---        |