

## New England

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **34**
- SRM **5.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **28.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (70.3%)	80 %	5
Grain	Płatki pszeniczne	1 kg (15.6%)	85 %	3
Grain	Płatki owsiane	0.5 kg (7.8%)	85 %	3
Grain	Karmelowy Jasny 30EBC	0.4 kg (6.3%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	30 min	13.2 %
Boil	Ekuanot	10 g	30 min	12.8 %
Boil	Mosaic	30 g	5 min	13.2 %
Boil	Ekuanot	30 g	5 min	12.8 %
Dry Hop	Mosaic	60 g	5 day(s)	13.2 %
Dry Hop	Ekuanot	60 g	5 day(s)	12.8 %
Dry Hop	Citra	50 g	4 day(s)	12.5 %
Dry Hop	Amarillo	50 g	4 day(s)	7.7 %
Dry Hop	Chinook	50 g	4 day(s)	13.1 %
Dry Hop	Cascade	50 g	4 day(s)	5.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	11.5 g	---

### Notes

- Mosaic i Ekuanot "na zimno" - na burzliwą  
Po burzliwej warka dzielona na dwie, do każdej części dwa różne chmiele na cichą: Citra-Amarillo, Chinook-Cascade  
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