

# New england IPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **41**
- SRM **4.7**
- Style **American IPA**

## 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 **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (50%)	80 %	5
Grain	Słód pszeniczny Bestmalz	2 kg (28.6%)	82 %	5
Grain	Płatki owsiane	1 kg (14.3%)	60 %	3
Grain	Weyermann - Carapils	0.5 kg (7.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	30 min	10.1 %
Boil	Amarillo	30 g	20 min	7.3 %
Aroma (end of boil)	Chinook	30 g	5 min	13 %
Aroma (end of boil)	Citra	40 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis