

## New England IPA 2.0

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **22**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **11.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **10.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.3 kg (79.3%)	81 %	4
Grain	Barley, Flaked	0.2 kg (6.9%)	70 %	4
Grain	Płatki pszeniczne	0.2 kg (6.9%)	85 %	3
Grain	Płatki owsiane	0.2 kg (6.9%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	10 g	60 min	11 %
Whirlpool	Sabro	20 g	0 min	9.5 %
Whirlpool	Simcoe	20 g	0 min	10.5 %
Dry Hop	Simcoe	30 g	2 day(s)	13.2 %
Dry Hop	Mosaic	50 g	2 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP644	Ale	Slant	100 ml	---