

## New England IPA #2

---

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **48**
- SRM **3.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **73 C**, Time **20 min**

### Mash step by step

- Heat up **16.8 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **20 min** at **73C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 4 kg (71.4%)   | 82 %  | 4   |
| Grain | Płatki pszeniczne   | 0.8 kg (14.3%) | 85 %  | 3   |
| Grain | Płatki orkiszowe    | 0.8 kg (14.3%) | 80 %  | 4   |

### Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Chinook    | 60 g   | 60 min   | 8.5 %      |
| Aroma (end of boil) | Vic Secret | 100 g  | 0 min    | 16.3 %     |
| Dry Hop             | Vic Secret | 100 g  | 3 day(s) | 16.3 %     |

### Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| New England | Ale  | Slant | 200 ml | Lallemand  |