

New England IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **45**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3.5 kg (63.6%) | 80 % | 7 |
| Grain | Strzegom Pszeniczny | 1 kg (18.2%) | 81 % | 6 |
| Grain | Płatki pszeniczne | 0.5 kg (9.1%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (9.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------------|--------|----------|------------|
| Boil | Citra | 5 g | 60 min | 12.4 % |
| Whirlpool | Citra | 25 g | 30 min | 12 % |
| 70 stopni | | | | |
| Whirlpool | Amarillo | 30 g | 30 min | 9.5 % |
| 70 stopni | | | | |
| Whirlpool | Falconer's Flight® | 30 g | 30 min | 10.7 % |
| 70 stopni | | | | |
| Dry Hop | Citra | 30 g | 3 day(s) | 12 % |
| Dry Hop | Amarillo | 30 g | 3 day(s) | 9.5 % |
| Dry Hop | Falconer's Flight® | 30 g | 3 day(s) | 10.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-33 | Ale | Slant | 100 ml | --- |