

New England IPA

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **36**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **17.6 liter(s)** of strike water to **78.2C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 6 kg (71.4%) | 85 % | 7 |
| Grain | Pszeniczny | 1.2 kg (14.3%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.6 kg (7.1%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.6 kg (7.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| First Wort | Equinox | 5 g | 60 min | 16.1 % |
| Boil | Equinox | 10 g | 60 min | 16.1 % |
| Boil | Citra | 5 g | 60 min | 12.3 % |
| Boil | Mosaic | 30 g | 20 min | 10.4 % |
| Aroma (end of boil) | Mosaic | 60 g | 0 min | 10.4 % |
| Dry Hop | Equinox | 75 g | 7 day(s) | 16.1 % |
| Dry Hop | Citra | 85 g | 5 day(s) | 12.3 % |
| Dry Hop | Amarillo | 50 g | 3 day(s) | 8.3 % |

Yeasts

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