

## New England IPA #5

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **28**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

### Steps

- Temp **70 C**, Time **60 min**

### Mash step by step

- Heat up **21.3 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (70.4%)	82 %	4
Grain	Barley, Flaked	0.7 kg (9.9%)	70 %	4
Grain	Płatki pszeniczne	0.7 kg (9.9%)	60 %	3
Grain	Rye, Flaked	0.7 kg (9.9%)	78.3 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	60 min	7.6 %
Aroma (end of boil)	Citra	100 g	0 min	12 %
Aroma (end of boil)	Simcoe	100 g	0 min	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
exp	Ale	Slant	200 ml	FM