

new england ipa

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **23**
- SRM **5.3**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.7 liter(s)**
- Total mash volume **35.6 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **27.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 4.5 kg (55.2%) | 80 % | 4.5 |
| Grain | Płatki pszeniczne | 0.5 kg (6.1%) | 85 % | 4.5 |
| Grain | Płatki owsiane | 0.7 kg (8.6%) | 85 % | 4.5 |
| Grain | Płatki jęczmienne | 0.7 kg (8.6%) | 80 % | 4.5 |
| Grain | pale ale | 1.5 kg (18.4%) | 80.3 % | 5.3 |
| Sugar | sugar | 0.25 kg (3.1%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | mosaic | 50 g | 10 min | 14 % |