

# New England IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU ---
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **54 liter(s)**
- Trub loss **5 %**
- Size with trub loss **56.7 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **68.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale	8.5 kg (60.7%)	--- %	5
Grain	Briess - Wheat Malt, White	2.5 kg (17.9%)	85 %	3
Adjunct	Briess - Oat Flakes	1.5 kg (10.7%)	80 %	5
Adjunct	Briess - Barley Flakes	1.5 kg (10.7%)	70 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	citra	60 g	1 min	5 %
Dry Hop	bobek	100 g	3 day(s)	4.7 %
Dry Hop	Amarillo	200 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Slant	200 ml	Wyeast Labs

## Notes

- owies+płatki kleikowane ( do 100c i pare minut podtrzymac)  
1lipca warzenie  
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