

New England IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **3**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.25 kg (69.2%)	81 %	4
Grain	Płatki owsiane	0.5 kg (15.4%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (15.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	12.5 g	1 min	12 %
Whirlpool	Mosaic	12.5 g	1 min	10 %
Whirlpool	Nelson Sauvín	12.5 g	1 min	11 %
Whirlpool	Galaxy	12.5 g	1 min	15 %
Whirlpool	Centennial	12.5 g	1 min	10.5 %
Whirlpool	Amarillo	12.5 g	1 min	9.5 %
Dry Hop	Citra	12.5 g	---	12 %
Dry Hop	Mosaic	12.5 g	---	10 %