

# New england IPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **51**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **74 C**, Time **60 min**
- Temp **80 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **60 min** at **74C**
- Keep mash **10 min** at **80C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (50%)	80 %	5
Grain	Słód pszeniczny Bestmalz	2 kg (28.6%)	82 %	5
Grain	Płatki owsiane	1 kg (14.3%)	60 %	3
Grain	Weyermann - Carapils	0.5 kg (7.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	50 min	10.1 %
Boil	Amarillo	30 g	20 min	7.3 %
Aroma (end of boil)	Azacca	20 g	5 min	14 %
Aroma (end of boil)	Citra	13 g	5 min	12 %
Aroma (end of boil)	Simcoe	25 g	5 min	12.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Lallemand - LalBrew American East Coast - New England	Ale	Slant	200 ml	Lallemand
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