

# New England IPA HB

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **3**
- SRM **4.6**
- Style **English IPA**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (61.5%)	80 %	5
Grain	Viking Wheat Malt	1.5 kg (23.1%)	83 %	5
Grain	Płatki pszeniczne	0.5 kg (7.7%)	60 %	3
Grain	Płatki owsiane	0.5 kg (7.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Ekuanot	10 g	5 min	14 %
Aroma (end of boil)	Mosaic	50 g	0 min	10 %
Dry Hop	Ekuanot	80 g	3 day(s)	14 %
Dry Hop	Citra	80 g	11 day(s)	12 %
Dry Hop	Amarillo	50 g	11 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	23 g	Fermentis