

# New England IPA warka testowa

---

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **43**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **18.9 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **75 min** at **68C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.7 kg (82.2%)	80 %	5
Grain	Briess - Wheat Malt, White	0.8 kg (17.8%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	15 g	60 min	17 %
Boil	Mosaic	15 g	10 min	12 %
Dry Hop	Mosaic	25 g	4 day(s)	10 %
Dry Hop	Simcoe	25 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	21.5 g	Fermentis