

# New England Pale Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **53**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (48.4%)	80 %	4
Grain	Viking Pale Ale malt	1 kg (16.1%)	80 %	5
Grain	Pszeniczny	1 kg (16.1%)	85 %	4
Grain	Abbey Malt Weyermann	0.5 kg (8.1%)	75 %	45
Grain	Płatki pszeniczne	0.35 kg (5.6%)	85 %	3
Grain	Płatki owsiane	0.35 kg (5.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	13.5 %
Boil	Citra	30 g	15 min	13.5 %
Boil	Palisade	50 g	15 min	6.1 %
Dry Hop	Mosaic	100 g	3 day(s)	12 %
Dry Hop	Citra	50 g	3 day(s)	13.5 %
Dry Hop	Palisade	50 g	3 day(s)	6.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale