

## New England (PL) IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **27**
- SRM **5.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (72.6%)	81 %	4
Grain	Płatki owsiane	1 kg (16.1%)	85 %	3
Grain	Abbey Malt Weyermann	0.3 kg (4.8%)	75 %	45
Grain	Płatki pszeniczne	0.4 kg (6.5%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	25 g	60 min	8.9 %
Boil	Izabella	20 g	5 min	5.1 %
Boil	Oktawia	20 g	5 min	9 %
Aroma (end of boil)	Zula	20 g	0 min	8.3 %
Aroma (end of boil)	Izabella	20 g	0 min	5.1 %
Dry Hop	Zula	80 g	3 day(s)	8.3 %
Dry Hop	Izabella	40 g	3 day(s)	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	1000 ml	Wyeast Labs