

# New Wave Burton Ale

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **54**
- SRM **15.3**
- Style **Brown IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (93%)    | 80 %  | 5   |
| Grain | Special B Castle     | 0.2 kg (4.7%) | 70 %  | 350 |
| Grain | special x            | 0.1 kg (2.3%) | 70 %  | 350 |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Chinook               | 25 g   | 60 min | 11 %       |
| Boil    | Amarillo              | 25 g   | 5 min  | 9.5 %      |
| Boil    | Saaz (Czech Republic) | 25 g   | 5 min  | 4.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| new england | Ale  | Dry  | 11 g   | lallemand  |