

#057 New England IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **26**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **20 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **14 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.6 kg (90.3%)	80 %	5
Grain	Viking Wheat Malt	0.6 kg (9.7%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	30 g	10 min	12.4 %
Aroma (end of boil)	Simcoe	30 g	10 min	12.7 %
Dry Hop	Galaxy	100 g	21 day(s)	16.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	300 ml	Lallemand

Extras

Type	Name	Amount	Use for	Time
Other	Pożywka dla drożdży Wyeast	3 g	Boil	10 min