

#16 New England IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **33**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **12.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.2 kg (70.5%)	81 %	4
Grain	Pszeniczny	0.5 kg (16%)	85 %	4
Grain	Płatki owsiane	0.37 kg (11.9%)	60 %	3
Sugar	Cukier biały	0.05 kg (1.6%)	90 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	5 g	40 min	6 %
Aroma (end of boil)	Nelson Sauvín	5 g	20 min	11 %
Aroma (end of boil)	Simcoe	10 g	10 min	13.2 %
Whirlpool	Simcoe	10 g	5 min	13.2 %
Whirlpool	Nelson Sauvín	25 g	10 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew American East Coast - New England	Ale	Dry	10 g	Lallemand