

## #36 New England IPA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **36**
- SRM **4.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

### Fermentables

| Type  | Name                           | Amount         | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Fawcett - Maris Otter Pale Ale | 7.5 kg (65.2%) | 80 %  | 6   |
| Grain | Weyermann - Munich I           | 1.5 kg (13%)   | 79 %  | 22  |
| Grain | Płatki pszeniczne              | 2 kg (17.4%)   | 85 %  | 3   |
| Grain | Weyermann - Acidulated Malt    | 0.5 kg (4.3%)  | 80 %  | 6   |

### Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Mosaic   | 20 g   | 60 min   | 10 %       |
| Boil    | Amarillo | 20 g   | 60 min   | 9.5 %      |
| Boil    | Cascade  | 20 g   | 60 min   | 6 %        |
| Boil    | Mosaic   | 30 g   | 10 min   | 10 %       |
| Boil    | Amarillo | 30 g   | 10 min   | 9.5 %      |
| Boil    | Cascade  | 30 g   | 10 min   | 6 %        |
| Dry Hop | Mosaic   | 100 g  | 7 day(s) | 10 %       |

### Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| Safale US-05         | Ale  | Dry    | 11.5 g | Fermentis        |
| FM55 Zielone Wzgórze | Ale  | Liquid | 30 ml  | Fermentum Mobile |

### Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 5 g    | Boil    | 90 min |