

## 44# New England IPA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **3.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

### Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **17.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (60.9%)  | 80 %  | 5   |
| Grain | Pszeniczny           | 1.25 kg (21.7%) | 85 %  | 4   |
| Grain | Płatki owsiane       | 0.5 kg (8.7%)   | 75 %  | 3   |
| Grain | Płatki pszeniczne    | 0.5 kg (8.7%)   | 75 %  | 3   |

### Hops

| Use for    | Name     | Amount | Time      | Alpha acid |
|------------|----------|--------|-----------|------------|
| Whirlpool  | Mosaic   | 50 g   | 10 min    | 10 %       |
| First Wort | Ekuanot  | 10 g   | 60 min    | 14 %       |
| Dry Hop    | Ekuanot  | 80 g   | 13 day(s) | 14 %       |
| Dry Hop    | Citra    | 80 g   | 2 day(s)  | 12 %       |
| Dry Hop    | Amarillo | 50 g   | 2 day(s)  | 9.5 %      |

### Yeasts

| Name                | Type | Form  | Amount | Laboratory |
|---------------------|------|-------|--------|------------|
| WLP066 - London Fog | Ale  | Slant | 200 ml | White Labs |