

## new england

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **66**
- SRM **5.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

### Steps

- Temp **66 C**, Time **65 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **9.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **65 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.5 kg (78.1%)	80 %	7
Grain	Briess - Wheat Malt, White	0.3 kg (9.4%)	85 %	5
Grain	Oats, Flaked	0.3 kg (9.4%)	80 %	2
Grain	Briess - 2 Row Carapils Malt	0.1 kg (3.1%)	75 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	12 g	45 min	13.5 %
Aroma (end of boil)	Mosaic	15 g	15 min	10 %
Aroma (end of boil)	Cascade	15 g	15 min	8 %
Aroma (end of boil)	Citra	15 g	10 min	12 %
Dry Hop	Citra	10 g	4 day(s)	12 %
Dry Hop	Cascade	10 g	4 day(s)	8 %
Dry Hop	Mosaic	10 g	4 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Slant	100 ml	Safale
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