

## New England

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **17**
- SRM **4.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **25.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (58.8%)	80 %	5
Grain	Pszeniczny	2 kg (23.5%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (5.9%)	85 %	3
Grain	Płatki owsiane	1 kg (11.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	60 g	20 min	10 %
First Wort	Equinox	5 g	60 min	13.1 %
Dry Hop	Equinox	75 g	14 day(s)	13.1 %
Dry Hop	Citra	80 g	5 day(s)	12 %
Dry Hop	Amarillo	45 g	3 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	50 ml	Fermentum Mobile