

# New England IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **62**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (61.2%)	85 %	7
Grain	Weyermann pszeniczny jasny	1 kg (20.4%)	80 %	6
Grain	Wheat, Flaked	0.5 kg (10.2%)	77 %	4
Grain	Oats, Flaked	0.4 kg (8.2%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	40 min	11.5 %
Boil	Mosaic	15 g	30 min	10.4 %
Aroma (end of boil)	Simcoe	15 g	30 min	11.5 %
Aroma (end of boil)	Mosaic	15 g	30 min	10.4 %
Dry Hop	Simcoe	20 g	10 day(s)	11.5 %
1 dzien burzliwej				
Dry Hop	Mosaic	20 g	10 day(s)	10.4 %
1 dzien burzliwej				
Dry Hop	Citra	50 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis