

New England IPA #4

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **40**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **73 C**, Time **15 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **73C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (69.4%)	82 %	4
Grain	Płatki pszeniczne	1.4 kg (19.4%)	60 %	3
Grain	Barley, Flaked	0.8 kg (11.1%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	60 g	60 min	7.6 %
Aroma (end of boil)	Citra	50 g	0 min	12 %
Aroma (end of boil)	Sabro	50 g	0 min	15 %
Dry Hop	Citra	100 g	3 day(s)	12 %
Dry Hop	Sabro	100 g	3 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew American East Coast - New England	Ale	Slant	200 ml	Lallemand