

NEW ENGLAND IPA #5

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **32**
- SRM **10.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 1 kg (19.6%) | 81 % | 4 |
| Grain | Strzegom Pale Ale | 1 kg (19.6%) | 79 % | 6 |
| Grain | Pszeniczny | 0.5 kg (9.8%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (9.8%) | 80 % | 3 |
| Grain | Płatki pszeniczne | 0.3 kg (5.9%) | 80 % | 3 |
| Adjunct | Mąka pszenna | 0.1 kg (2%) | 20 % | 1 |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (33.3%) | 75 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Equinox | 25 g | 30 min | 12 % |
| Aroma (end of boil) | Equinox | 50 g | 2 min | 12 % |
| Aroma (end of boil) | Mosaic | 35 g | 0 min | 10 % |
| Dry Hop | Mosaic | 30 g | 7 day(s) | 10 % |
| Dry Hop | Sabro | 50 g | 7 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|------|--------|------------|
| Danstar New England | Ale | Dry | 11 g | --- |