

# New England IPA

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **47**
- SRM **4.6**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	5 kg (41.7%)	80.5 %	4
Grain	BESTMALZ - Best Wheat Malt	3 kg (25%)	82 %	4
Grain	Płatki owsiane	2 kg (16.7%)	85 %	3
Grain	Płatki pszeniczne	2 kg (16.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	50 g	10 min	10 %
Boil	Equinox	50 g	60 min	13.1 %
Dry Hop	Mosaic	150 g	3 day(s)	10 %
Dry Hop	Citra	100 g	3 day(s)	12 %
Dry Hop	Equinox	50 g	3 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	10 ml	FM