

New England Ipa

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **87**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5.2 kg (100%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	30 min	13.1 %
Boil	Equinox	20 g	35 min	13.1 %
Boil	Sterling	30 g	60 min	4.5 %
Boil	Simcoe	30 g	60 min	13.2 %
Dry Hop	Sterling	30 g	8 day(s)	4.5 %
Dry Hop	Simcoe	30 g	8 day(s)	13.2 %
Dry Hop	Centennial	30 g	8 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale