

New England IPA

- Gravity **15.7 BLG**
- ABV ---
- IBU **22**
- SRM **4.5**
- 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 **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.3 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **77 C**, Time **15 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **76.7C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **15 min** at **77C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (61.5%) | 80 % | 5 |
| Grain | Weyermann - Pale Wheat Malt | 1 kg (15.4%) | 85 % | 5 |
| Grain | Oats, Flaked | 1 kg (15.4%) | 80 % | 2 |
| Grain | Wheat, Flaked | 0.5 kg (7.7%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Aroma (end of boil) | Simcoe | 30 g | 20 min | 13.2 % |
| Whirlpool | Simcoe | 50 g | 0 min | 13.2 % |
| Whirlpool | El Dorado | 50 g | 0 min | 15 % |
| Dry Hop | Simcoe | 70 g | 4 day(s) | 12 % |
| Dry Hop | El Dorado | 150 g | 4 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11.5 g | Safbrew |