

# new England IPA

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **50**
- SRM **5**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Pszeniczny	1 kg (14.3%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (7.1%)	60 %	3
Grain	Płatki owsiane	0.5 kg (7.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	92P2/4	10 g	60 min	14.4 %
Boil	Ahtanum	30 g	5 min	3.4 %
Boil	Idaho 7	30 g	60 min	12.3 %
Dry Hop	Idaho 7	20 g	7 day(s)	12.7 %
Dry Hop	Talus	50 g	5 day(s)	7.9 %
Dry Hop	Wai-iti	50 g	3 day(s)	2.4 %