

# New England IPA

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **43**
- SRM **12.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (100%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	30 g	10 min	15 %
Boil	Mosaic	30 g	10 min	10 %
Boil	Amarillo	30 g	10 min	9.5 %
Whirlpool	Galaxy	20 g	---	15 %
Whirlpool	Mosaic	20 g	---	10 %
Whirlpool	Amarillo	20 g	---	9.5 %
Dry Hop	Galaxy	50 g	---	15 %
Dry Hop	Mosaic	50 g	---	10 %
Dry Hop	Amarillo	50 g	---	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis