

# New England IPA

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **47**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	2 kg (66.7%)	80.5 %	6
Grain	BESTMALZ - Best Heidelberg Wheat Malt	0.5 kg (16.7%)	82 %	3
Adjunct	Płatki pszeniczne	0.5 kg (16.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Calypso	15 g	60 min	14.9 %
Aroma (end of boil)	Calypso	20 g	2 min	14.9 %
Whirlpool	Belma	35 g	---	9.4 %
Dry Hop	Belma	15 g	---	9.4 %
Dry Hop	Denali	50 g	---	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	7.5 g	---