

New England IPA #9

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **28**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **67 C**, Time **70 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	6.5 kg (86.7%)	81 %	5
Grain	Płatki owsiane	1 kg (13.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	100 g	7 min	12.6 %
Aroma (end of boil)	Citra	100 g	0 min	12 %
Dry Hop	Citra	100 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 - Coastal Haze	Ale	Liquid	200 ml	White Labs