

## New England IPA (HAZY IPA)

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **59**
- SRM **12.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	4.1 kg (100%)	80 %	40

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	15 g	30 min	13.3 %
Whirlpool	Galaxy	60 g	20 min	13.3 %
Whirlpool	Mandarina Bavaria	60 g	20 min	10 %
Dry Hop	Galaxy	60 g	7 day(s)	15 %
Dry Hop	Mandarina Bavaria	60 g	7 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
fermentis s-33	Ale	Dry	22 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Flavor	słód owsiany	680 g	Boil	30 min
Flavor	słód pale ale	454 g	Boil	30 min
Flavor	ziarna owsa niesłodowane	227 g	Boil	30 min