

## New England IPA (NZSM)

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **58**
- SRM **10.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **22.1 liter(s)**

### Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Ekstrakt jasny (pilzneński)	1.7 kg (38.6%)	73 %	25
Grain	Wheat, Flaked	0.3 kg (6.8%)	1 %	4
Grain	Weyermann - Diastatic Barley Malt	0.4 kg (9.1%)	75 %	4
Grain	Oats, Flaked	0.3 kg (6.8%)	1 %	2
Liquid Extract	Bruntal Ekstrakt Pale Ale	1.7 kg (38.6%)	73 %	40

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	50 min	13.4 %
Boil	Nelson Sauvín	10 g	50 min	11.1 %
Boil	Mosaic	20 g	15 min	13.4 %
Boil	Nelson Sauvín	20 g	15 min	11.1 %
Aroma (end of boil)	WAI-ITI	20 g	0 min	1.4 %
Aroma (end of boil)	Citra	15 g	0 min	12.8 %
Dry Hop	WAI-ITI	100 g	4 day(s)	1.4 %
Dry Hop	Citra	90 g	4 day(s)	12.8 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safbrew S-33	Ale	Dry	11.5 g	---