

New England IPA v3

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **95**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|--------------|-------|-----|
| Grain | Pilzneński | 3 kg (50%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 1.5 kg (25%) | 85 % | 3 |
| Grain | Płatki owsiane | 1.5 kg (25%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Amarillo | 40 g | 30 min | 9.5 % |
| Boil | Citra | 40 g | 30 min | 12 % |
| Boil | Mosaic | 40 g | 30 min | 10 % |
| Whirlpool | Amarillo | 20 g | --- | 9.5 % |
| Whirlpool | Citra | 20 g | --- | 12 % |
| Whirlpool | Mosaic | 20 g | --- | 10 % |
| Dry Hop | Amarillo | 10 g | 3 day(s) | 9.5 % |
| Dry Hop | Citra | 10 g | 3 day(s) | 12 % |
| Dry Hop | Mosaic | 10 g | 3 day(s) | 10 % |
| Dry Hop | Amarillo | 10 g | 2 day(s) | 9.5 % |
| Dry Hop | Citra | 10 g | 2 day(s) | 12 % |
| Dry Hop | Mosaic | 10 g | 2 day(s) | 10 % |
| Dry Hop | Amarillo | 10 g | 1 day(s) | 9.5 % |
| Dry Hop | Citra | 10 g | 1 day(s) | 12 % |
| Dry Hop | Mosaic | 10 g | 1 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |