

# New England IPA/Vermont IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **26**
- SRM **4.2**

## 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 **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (63.6%)	80 %	5
Grain	Viking Wheat Malt	1 kg (18.2%)	83 %	5
Adjunct	Płatki owsiane	1 kg (18.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	45 min	12 %
Boil	Citra	10 g	30 min	12 %
Boil	Citra	10 g	15 min	12 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Aroma (end of boil)	Mosaic	30 g	0 min	10 %
Dry Hop	Equinox	50 g	8 day(s)	13.1 %
Dry Hop	Amarillo	50 g	5 day(s)	9.5 %
Na cichą				
Dry Hop	Citra	10 g	5 day(s)	12 %
Na cichą				

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safbrew S-33	Ale	Dry	10 g	Safbrew