

# New England Mint IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **33**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (65.8%)	80 %	5
Grain	Płatki owsiane	0.8 kg (21.1%)	85 %	3
Grain	Pszeniczny	0.5 kg (13.2%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Aroma (end of boil)	Citra	10 g	10 min	12 %
Aroma (end of boil)	Hallertau Blanc	10 g	10 min	7.4 %
Whirlpool	Eureka!	15 g	5 min	18 %
Whirlpool	Citra	15 g	5 min	12 %
Whirlpool	Hallertau Blanc	15 g	5 min	7.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Herb	Mięta	20 g	Secondary	3 day(s)