

# new england pale ale

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **31**
- SRM **3.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **15.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

## Fermentables

| Type  | Name           | Amount         | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński     | 2.3 kg (82.1%) | 81 %  | 4   |
| Grain | Płatki owsiane | 0.5 kg (17.9%) | 60 %  | 3   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Simcoe   | 5 g    | 50 min   | 13.2 %     |
| Boil                | Amarillo | 5 g    | 50 min   | 9.5 %      |
| Boil                | Simcoe   | 5 g    | 15 min   | 13.2 %     |
| Boil                | Amarillo | 5 g    | 15 min   | 9.5 %      |
| Aroma (end of boil) | Simcoe   | 5 g    | 0 min    | 13.2 %     |
| Aroma (end of boil) | Amarillo | 5 g    | 0 min    | 9.5 %      |
| Whirlpool           | Simcoe   | 10 g   | 0 min    | 13.2 %     |
| Whirlpool           | Amarillo | 10 g   | 0 min    | 9.5 %      |
| Dry Hop             | Simcoe   | 25 g   | 3 day(s) | 13.2 %     |
| Dry Hop             | Amarillo | 25 g   | 3 day(s) | 9.5 %      |