

# New Englandzik

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **32**
- SRM **4.7**
- 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (36.4%)	80 %	5
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3
Grain	Pilzneński	1.5 kg (27.3%)	81 %	4
Grain	Caramel/Crystal Malt - 10L	0.5 kg (9.1%)	75 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Citra	10 g	1 min	9 %
Boil	Na goryczke	15 g	60 min	17 %
Boil	Na aromat Citra	15 g	5 min	9 %
Boil	Na aromat Centennial	15 g	5 min	9 %