

# New Milk England IPA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **39**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (90.9%)	79 %	6
Sugar	Milk Sugar (Lactose)	0.3 kg (9.1%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	7.2 %
Boil	Cascade	20 g	1 min	7.2 %
Boil	Lemon drop	100 g	1 min	4.6 %
Dry Hop	Huell Melon	50 g	4 day(s)	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M07 British Ale	Ale	Dry	10 g	Mangrove Jack's