

New Wave Burton Ale

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **54**
- SRM **15.3**
- Style **Brown IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (93%) | 80 % | 5 |
| Grain | Special B Castle | 0.2 kg (4.7%) | 70 % | 350 |
| Grain | special x | 0.1 kg (2.3%) | 70 % | 350 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Chinook | 25 g | 60 min | 11 % |
| Boil | Amarillo | 25 g | 5 min | 9.5 % |
| Boil | Saaz (Czech Republic) | 25 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| new england | Ale | Dry | 11 g | lallemand |