

# Pacific New England IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **28**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (86.2%)	81 %	4
Grain	Płatki owsiane	0.3 kg (5.2%)	85 %	3
Grain	Cara-Pils/Dextrine	0.5 kg (8.6%)	72 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	30 g	5 min	16.9 %
Whirlpool	Galaxy (AUS)	25 g	15 min	13.6 %
Whirlpool	Vic Secret	25 g	15 min	16.3 %
Dry Hop	Galaxy (AUS)	25 g	3 day(s)	13.6 %
Dry Hop	Vic Secret	25 g	2 day(s)	16.3 %
Dry Hop	Waimea (NZ)	30 g	3 day(s)	14.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Verdant	Ale	Dry	12 g	Lallemand