

#30 New England IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **48**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **66 C**, Time **55 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **55 min** at **66C**
- Keep mash **5 min** at **77C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80%)	80 %	5
Grain	Platki owsiane	0.5 kg (10%)	85 %	3
Grain	Żytni	0.5 kg (10%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	8 g	60 min	14 %
Boil	Magnat	8 g	45 min	14 %
Boil	Magnat	8 g	30 min	14 %
Boil	Cascade	5 g	15 min	6 %
Aroma (end of boil)	Cascade	20 g	10 min	6 %
Dry Hop	Mosaic	30 g	2 day(s)	11.4 %
Dry Hop	Amarillo	30 g	2 day(s)	12.7 %
Dry Hop	Simcoe	30 g	2 day(s)	12.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Safbrew