

# Double New England IPA

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- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **28**
- SRM **4.6**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (50%)	82 %	4
Grain	Pszeniczny	2 kg (25%)	85 %	4
Grain	Płatki pszeniczne	1 kg (12.5%)	85 %	3
Grain	Płatki owsiane	1 kg (12.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	25 g	60 min	14 %
Dry Hop	Azacca	175 g	3 day(s)	14 %
Dry Hop	Mosaic	200 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066	Ale	Slant	80 ml	---