

# New England Imperial IPA

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **31**
- SRM **4.5**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4 kg (55.6%)	80 %	4
Grain	Słód pszeniczny Bestmalz	1 kg (13.9%)	82 %	5
Grain	Płatki owsiane	1 kg (13.9%)	85 %	3
Grain	Płatki pszeniczne	1.2 kg (16.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	30 min	15.5 %
Dry Hop	Simcoe	30 g	20 day(s)	13.2 %
Dry Hop	Citra	30 g	20 day(s)	12 %
Dry Hop	Mosaic	30 g	6 day(s)	10 %
Dry Hop	Cascade	30 g	6 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	23 g	---