

# New England IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **10**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (66.7%)	82 %	4
Grain	Oats, Flaked	0.5 kg (11.1%)	80 %	2
Grain	Weyermann - Pale Ale Malt	0.5 kg (11.1%)	85 %	7
Grain	Wheat, Flaked	0.5 kg (11.1%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	25 g	15 min	10 %
Dry Hop	Citra	40 g	2 day(s)	12 %
First Wort	Ekuanot	5 g	0 min	14 %
Dry Hop	Amarillo	25 g	2 day(s)	9.5 %
Dry Hop	Ekuanot	40 g	---	14 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Other	Pożywka	2 g	Primary	0 day(s)