

New England IPA 2020

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **46**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

Steps

- Temp **68 C**, Time **65 min**

Mash step by step

- Heat up **12.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **65 min** at **68C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 2 kg (48.2%) | 80.5 % | 2 |
| Grain | Briess - Wheat Malt, White | 1.5 kg (36.1%) | 85 % | 5 |
| Grain | Oats, Flaked | 0.5 kg (12%) | 80 % | 2 |
| Grain | Briess - Carapils Malt | 0.15 kg (3.6%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil | Mandarina Bavaria | 12 g | 55 min | 13 % |
| Whirlpool | Citra | 15 g | 25 min | 12 % |
| Whirlpool | Simcoe | 15 g | 25 min | 13.2 % |
| Dry Hop | Citra | 15 g | 3 day(s) | 12 % |
| Dry Hop | Mandarina Bavaria | 20 g | 3 day(s) | 10 % |
| Dry Hop | Simcoe | 15 g | 3 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Verdant IPA | Ale | Slant | 150 ml | --- |