

## New England IPA 3.0

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **17**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **19.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4.3 kg (76.8%)	81 %	4
Grain	Barley, Flaked	0.3 kg (5.4%)	70 %	4
Grain	Płatki pszeniczne	0.6 kg (10.7%)	85 %	3
Grain	Płatki owsiane	0.4 kg (7.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	11 %
Boil	lunga	15 g	30 min	11 %
Whirlpool	Citra	20 g	0 min	12 %
Whirlpool	Sabro	25 g	0 min	9.5 %
Whirlpool	Mosaic	25 g	0 min	13.2 %
Dry Hop	Mosaic	75 g	2 day(s)	9.5 %
Dry Hop	Sabro	75 g	2 day(s)	9.5 %
Dry Hop	Simcoe	50 g	2 day(s)	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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WLP644	Ale	Liquid	100 ml	Wyeast Labs
Hazy Daze	Ale	Liquid	100 ml	The Yeast Bay