

New England IPA #3

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **43**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **69 C**, Time **70 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **70 min** at **69C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 4.5 kg (70.3%) | 82 % | 4 |
| Grain | Płatki jaglane | 0.8 kg (12.5%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 1.1 kg (17.2%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Chinook | 55 g | 60 min | 8.5 % |
| Aroma (end of boil) | Amarillo | 100 g | 0 min | 9.5 % |
| Dry Hop | Amarillo | 100 g | 2 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|-------|--------|------------|
| Lallemand - LalBrew American East Coast - New England | Ale | Slant | 200 ml | Lallemand |