

New England IPA

- Gravity **15.4 BLG**
- ABV ---
- IBU **47**
- SRM **8.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pale Ale (Malteurop) | 3 kg (44.1%) | 80 % | 7 |
| Grain | Pszeniczny (Viking Malt) | 1 kg (14.7%) | 81 % | 6 |
| Grain | Płatki owsiane | 1.2 kg (17.6%) | 85 % | 3 |
| Grain | Żytni (Viking Malt) | 1.2 kg (17.6%) | 81 % | 9 |
| Grain | Abbey (Castle) | 0.4 kg (5.9%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 12.9 % |
| Aroma (end of boil) | Galaxy | 30 g | 10 min | 14 % |
| Aroma (end of boil) | Nelson Sauvín | 25 g | 10 min | 12.2 % |
| Aroma (end of boil) | Cascade AUS | 25 g | 10 min | 7.3 % |
| Whirlpool | Galaxy | 30 g | 0 min | 14 % |
| Whirlpool | Nelson | 25 g | 0 min | 12.2 % |
| Whirlpool | Cascade AUS | 25 g | 0 min | 7.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|--------|-------------|
| Wyeast - London Ale III | Ale | Slant | 150 ml | Wyeast Labs |