

New England IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **62**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (61.2%) | 85 % | 7 |
| Grain | Weyermann pszeniczny jasny | 1 kg (20.4%) | 80 % | 6 |
| Grain | Wheat, Flaked | 0.5 kg (10.2%) | 77 % | 4 |
| Grain | Oats, Flaked | 0.4 kg (8.2%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|-----------|------------|
| Boil | Simcoe | 15 g | 40 min | 11.5 % |
| Boil | Mosaic | 15 g | 30 min | 10.4 % |
| Aroma (end of boil) | Simcoe | 15 g | 30 min | 11.5 % |
| Aroma (end of boil) | Mosaic | 15 g | 30 min | 10.4 % |
| Dry Hop | Simcoe | 20 g | 10 day(s) | 11.5 % |
| 1 dzien burzliwej | | | | |
| Dry Hop | Mosaic | 20 g | 10 day(s) | 10.4 % |
| 1 dzien burzliwej | | | | |
| Dry Hop | Citra | 50 g | 2 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11.5 g | Fermentis |