

## NEW ENGLAND IPA #5

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **32**
- SRM **10.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **21.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (19.6%)	81 %	4
Grain	Strzegom Pale Ale	1 kg (19.6%)	79 %	6
Grain	Pszeniczny	0.5 kg (9.8%)	80 %	4
Grain	Płatki owsiane	0.5 kg (9.8%)	80 %	3
Grain	Płatki pszeniczne	0.3 kg (5.9%)	80 %	3
Adjunct	Mąka pszenna	0.1 kg (2%)	20 %	1
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (33.3%)	75 %	50

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	25 g	30 min	12 %
Aroma (end of boil)	Equinox	50 g	2 min	12 %
Aroma (end of boil)	Mosaic	35 g	0 min	10 %
Dry Hop	Mosaic	30 g	7 day(s)	10 %
Dry Hop	Sabro	50 g	7 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar New England	Ale	Dry	11 g	---