

New England IPA #5

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **28**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|--------|-----|
| Grain | Viking Pilsner malt | 5 kg (70.4%) | 82 % | 4 |
| Grain | Barley, Flaked | 0.7 kg (9.9%) | 70 % | 4 |
| Grain | Płatki pszeniczne | 0.7 kg (9.9%) | 60 % | 3 |
| Grain | Rye, Flaked | 0.7 kg (9.9%) | 78.3 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Chinook | 40 g | 60 min | 7.6 % |
| Aroma (end of boil) | Citra | 100 g | 0 min | 12 % |
| Aroma (end of boil) | Simcoe | 100 g | 0 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| exp | Ale | Slant | 200 ml | FM |