

## New England IPA #6

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **32**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	6 kg (85.7%)	80 %	4
Grain	Płatki owsiane	1 kg (14.3%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	12.4 %
Aroma (end of boil)	Talus	50 g	5 min	9.4 %
Aroma (end of boil)	Talus	50 g	0 min	9.4 %
Dry Hop	Sabro (cryo)	50 g	2 day(s)	15 %
Aroma (end of boil)	Amarillo	50 g	5 min	8.7 %
Aroma (end of boil)	Amarillo	50 g	0 min	8.7 %
Dry Hop	Idaho 7 (cryo)	50 g	2 day(s)	12.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 - Coastal Haze	Ale	Slant	200 ml	White Labs