

New England IPA HomeBrewing

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **36**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pale Ale Viking malt | 3 kg (46.9%) | 80 % | 5 |
| Grain | Pszeniczny Viking Malt | 1 kg (15.6%) | 82 % | 5 |
| Grain | Płatki pszeniczne | 0.7 kg (10.9%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.7 kg (10.9%) | 85 % | 3 |
| Grain | Pilzneński Viking malt | 1 kg (15.6%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|----------|--------|----------|------------|
| First Wort | Equanot | 5 g | 60 min | 13.5 % |
| Whirlpool | Mosaic | 60 g | 60 min | 10 % |
| Dry Hop | Citra | 80 g | 5 day(s) | 12 % |
| Dry Hop | Amarillo | 45 g | 2 day(s) | 9.5 % |
| Dry Hop | Equanot | 75 g | 8 day(s) | 13.5 % |

Po rozpoczęciu burzliwej

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 500 ml | Fermentum Mobile |