

New England IPA IV

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **24**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (66.7%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (16.7%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (16.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Whirlpool | Superdelic | 25 g | 20 min | 9.9 % |
| Whirlpool | Motueka | 25 g | 20 min | 7.5 % |
| Dry Hop | Superdelic | 25 g | 2 day(s) | 9.9 % |
| Dry Hop | Motueka | 25 g | 2 day(s) | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|--------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Liquid | 300 ml | Lallemand |