

New England IPA Test?

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **35**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Best	3.5 kg (61.4%)	80 %	6
Grain	Weizenmalz Best	1 kg (17.5%)	82 %	4
Grain	Carapils Best	0.3 kg (5.3%)	75 %	5
Grain	Platki owsiane	0.7 kg (12.3%)	85 %	3
Grain	cara hell	0.2 kg (3.5%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	10 min	13.7 %
Boil	Mosaic	10 g	10 min	12 %
Boil	Simcoe	10 g	10 min	13.2 %
Whirlpool	Citra	10 g	30 min	13.7 %
Whirlpool	Mosaic	10 g	30 min	12 %
Whirlpool	Simcoe	10 g	30 min	13.2 %
Dry Hop	Citra	50 g	3 day(s)	13.7 %
Dry Hop	Mosaic	50 g	3 day(s)	12 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III 1318	Ale	Liquid	11 ml	fermentis