

# New England Pale Ale

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **16.9 liter(s)**

## Steps

- Temp **71 C**, Time **60 min**

## Mash step by step

- Heat up **13.1 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **71C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3 kg (80%)	81 %	4
Grain	Płatki owsiane	0.75 kg (20%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Whirlpool	Mosaic	40 g	5 min	10 %
Dry Hop	Citra	30 g	2 day(s)	12 %
Dry Hop	Mosaic	30 g	2 day(s)	10 %