

## New England x New Zealand IPA (w.robocza)

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **37**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.3 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **9.3 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2 kg (66.7%)	80.5 %	4
Grain	BESTMALZ - Best Wheat Malt	0.6 kg (20%)	82 %	4
Grain	Płatki pszeniczne	0.2 kg (6.7%)	60 %	3
Grain	Płatki owsiane	0.2 kg (6.7%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.3 %
Boil	Chinook	5 g	10 min	13.3 %
Whirlpool	Chinook	20 g	1 min	13.3 %
Dry Hop	Nelson Sauvignon	60 g	4 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	8 g	Lallemand