

## New england2

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **36**
- SRM **4.7**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **27.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (43.2%)	80 %	5
Grain	Strzegom Pilzneński	3 kg (43.2%)	80 %	4
Grain	Płatki owsiane	0.4 kg (5.8%)	85 %	3
Grain	Płatki pszeniczne	0.55 kg (7.9%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Amarillo	10 g	1 min	9.5 %
Whirlpool	Galaxy	25 g	20 min	15 %
Whirlpool	Citra	25 g	20 min	12 %
Whirlpool	Huell Melon	50 g	20 min	7.5 %
Whirlpool	Hallertau Blanc	25 g	20 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapnia	15 g	Mash	1 min
Water Agent	Gips piwowarski	2 g	Mash	1 min