

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 |