

## P.7 - New England IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **32**
- SRM **5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **26.9 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (66.7%)	85 %	7
Grain	Platki owsiane	1 kg (16.7%)	85 %	3
Grain	Weyermann - Pale Wheat Malt	1 kg (16.7%)	85 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	10 min	15.5 %
Boil	Centennial	30 g	10 min	10.5 %
Boil	Citra	30 g	1 min	12 %
Boil	Mosaic	30 g	1 min	10 %
Whirlpool	Citra	30 g	1 min	12 %
Dry Hop	Centennial	30 g	5 day(s)	10.5 %
Dry Hop	Amarillo	30 g	5 day(s)	9.5 %
Dry Hop	Mosaic	30 g	5 day(s)	10 %
Dry Hop	Citra	30 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale