

New England Black IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **38**
- SRM **14.2**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (36.4%)	80 %	4
Grain	Strzegom Wiedeński	1.5 kg (27.3%)	79 %	10
Grain	Płatki owsiane	1.5 kg (27.3%)	85 %	3
Grain	Fawcett - Pale Crystal	0.3 kg (5.5%)	72.8 %	90
Grain	Weyermann - Dehusked Carafa I	0.2 kg (3.6%)	70 %	690

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Nelson Sauvignon	100 g	25 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Denny's Favourite 50	Ale	Slant	300 ml	---