

New England IPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **24**
- SRM **4.4**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **12.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|---------------|-------|-----|
| Grain | Pilzneński | 2 kg (60.6%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (30.3%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (9.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Citra | 20 g | 10 min | 12 % |
| Boil | Nelson Sauvín | 20 g | 5 min | 11 % |
| Aroma (end of boil) | Mosaic | 25 g | 0 min | 10 % |
| Dry Hop | Nelson Sauvín | 30 g | 3 day(s) | 11 % |
| Dry Hop | Citra | 30 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|------|--------|--------|------------|
| Haze Daze | Ale | Liquid | 100 ml | --- |