

## New England IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **60**
- SRM **4.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

### Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **20 min**

### Mash step by step

- Heat up **26.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **60 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (66.7%)  | 80 %  | 5   |
| Grain | Pszeniczny           | 1 kg (13.3%)  | 85 %  | 4   |
| Grain | Weyermann - Carapils | 0.5 kg (6.7%) | 78 %  | 4   |
| Grain | Płatki owsiane       | 1 kg (13.3%)  | 60 %  | 3   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Mosaic  | 10 g   | 25 min | 11.8 %     |
| Boil    | Citra   | 25 g   | 25 min | 13.4 %     |
| Boil    | Azacca  | 25 g   | 25 min | 14 %       |
| Boil    | Motueka | 25 g   | 25 min | 6 %        |

### Yeasts

| Name                                                  | Type | Form | Amount | Laboratory |
|-------------------------------------------------------|------|------|--------|------------|
| Lallemand - LalBrew American East Coast - New England | Ale  | Dry  | 11 g   | Lallemand  |