New England Ipa

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **43**
- SRM **8.9**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **140 liter(s)**
- Trub loss **5 %**
- Size with trub loss **147 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **177.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **123 liter(s)**
- Total mash volume **164 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **123 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **95.1 liter(s)** of **76C** water or to achieve **177.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	30 kg *(73.2%)*	80 %	5
Grain	Karmelowy Czerwony	8 kg *(19.5%)*	75 %	59
Grain	Płatki owsiane	3 kg *(7.3%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	75 g	60 min	9.5 %
Boil	Citra	75 g	60 min	12 %
Boil	Mosaic	75 g	60 min	10 %
Aroma (end of boil)	Amarillo	25 g	3 min	9.5 %
Aroma (end of boil)	Citra	25 g	3 min	12 %
Aroma (end of boil)	Mosaic	25 g	3 min	10 %
Aroma (end of boil)	Cascade	25 g	3 min	6 %
Boil	Cascade	75 g	60 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	60 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.