

03 NZIPA

- Gravity **14 BLG**
- ABV ---
- IBU **78**
- SRM ---
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 5.1 kg (100%) | 80 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | Pacific Gem | 50 g | 90 min | 13.9 % |
| Boil | Wakatu | 25 g | 30 min | 6.5 % |
| Boil | Wakatu | 25 g | 5 min | 6.5 % |
| Dry Hop | Motueka | 100 g | 3 day(s) | 6.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 80 ml | Danstar |