

## #38 New Zealand IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **48**
- SRM **4.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **63 C**, Time **30 min**
- Temp **69 C**, Time **30 min**
- Temp **79 C**, Time **5 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **69C**
- Keep mash **5 min** at **79C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (66.7%)   | 80 %  | 4   |
| Grain | Pszeniczny          | 1.7 kg (28.3%) | 85 %  | 4   |
| Grain | Płatki owsiane      | 0.3 kg (5%)    | 85 %  | 3   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Oktawia | 10 g   | 60 min | 8.9 %      |
| Boil    | Oktawia | 15 g   | 50 min | 8.9 %      |
| Boil    | Oktawia | 20 g   | 40 min | 8.9 %      |
| Boil    | Motueka | 15 g   | 30 min | 6.3 %      |
| Boil    | Motueka | 15 g   | 5 min  | 6.3 %      |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 250 ml | Fermentis  |