

#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