

## ipa new zeland

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **65**
- SRM **14.3**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.9 kg (38.8%)	80 %	5
Grain	Pszeniczny	0.5 kg (10.2%)	85 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (10.2%)	79 %	22
Grain	Strzegom Karmel 300	0.4 kg (8.2%)	70 %	299
Grain	Strzegom Pilzneński	1.6 kg (32.7%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kohatu	10 g	60 min	6.8 %
Boil	Motueka	10 g	60 min	6.8 %
Boil	magnum	20 g	60 min	13 %
Boil	Kohatu	10 g	20 min	6.8 %
Boil	Motueka	10 g	20 min	6.8 %
Boil	Motueka	15 g	5 min	6.8 %
Boil	Kohatu	15 g	5 min	6.8 %
Dry Hop	Motueka	15 g	7 day(s)	6.8 %
Dry Hop	Kohatu	15 g	7 day(s)	6.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	500 ml	---