

IPA Nowo Zelandzka

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **50**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.9 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (90.9%) | 85 % | 7 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (9.1%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Green Bullet | 15 g | 55 min | 11 % |
| Boil | Pacific Gem | 30 g | 5 min | 15.3 % |
| Boil | Pacifica (NZ) | 15 g | 55 min | 4.8 % |
| Aroma (end of boil) | Green Bullet | 15 g | 70 min | 11 % |
| Aroma (end of boil) | Pacifica (NZ) | 15 g | 70 min | 4.8 % |
| Dry Hop | Marynka | 30 g | 6 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |