

# New England x New Zealand IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **46**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	1.9 kg (63.3%)	80.5 %	4
Grain	BESTMALZ - Best Wheat Malt	0.7 kg (23.3%)	82 %	4
Grain	Płatki pszeniczne	0.2 kg (6.7%)	60 %	3
Grain	Płatki owsiane	0.2 kg (6.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.3 %
Boil	Chinook	10 g	10 min	13.3 %
Aroma (end of boil)	Chinook	30 g	1 min	13.3 %
Dry Hop	Nelson Sauvign	60 g	4 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	8 g	Lallemand