

# New Hazy Zeland Ipa

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **61**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Fermentables

| Type  | Name                 | Amount      | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (100%) | 80 %  | 5   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Mosaic  | 30 g   | 60 min   | 11 %       |
| Boil                | Mosaic  | 30 g   | 15 min   | 10 %       |
| Boil                | Cascade | 50 g   | 5 min    | 6.9 %      |
| Aroma (end of boil) | Cascade | 50 g   | 1 min    | 6.9 %      |
| Dry Hop             | Wai-iti | 100 g  | 3 day(s) | 4.1 %      |

## Yeasts

| Name                            | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale  | Dry  | 22 g   | Lallemand  |