

# New Hazy Zeland Ipa BRU-1

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **55**
- 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)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

## 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	25 g	60 min	11 %
Boil	Mosaic	25 g	15 min	10 %
Boil	Cascade	50 g	5 min	6.9 %
Aroma (end of boil)	BRU-1	50 g	1 min	15.7 %
Dry Hop	BRU-1	150 g	3 day(s)	15.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew American East Coast - New England	Ale	Dry	22 g	Lallemand