

# New Zealand India Pale Ale

- Gravity **16.8 BLG**
- ABV ---
- IBU **68**
- SRM **9.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5.3 kg (80.9%)	80 %	7
Grain	Strzegom Wiedeński	0.7 kg (10.7%)	79 %	10
Grain	Weyermann - Caraamber	0.3 kg (4.6%)	75 %	65
Grain	Weyermann - Carapils	0.25 kg (3.8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	30 g	90 min	15.3 %
Boil	Dr Rudi	20 g	20 min	11.8 %
Boil	Orbit	30 g	5 min	9.8 %
Boil	Pacific Gem	20 g	0 min	15.3 %
Dry Hop	Dr Rudi	30 g	3 day(s)	11.8 %
Dry Hop	Orbit	20 g	3 day(s)	9.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis