

New Zealand IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **41**
- SRM **6.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **72 C**, Time **30 min**
- Temp **64 C**, Time **30 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Strzegom Karmel 30	1 kg (16.7%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	15 g	60 min	17.3 %
Boil	Pacific Jade	10 g	50 min	13 %
Boil	Rakau (NZ)	15 g	10 min	9.5 %
Dry Hop	Waimea	10 g	7 day(s)	17 %
Dry Hop	Sabro	15 g	7 day(s)	15 %
Dry Hop	Rakau (NZ)	15 g	7 day(s)	9.5 %
Dry Hop	Pacific Jade	15 g	4 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis