

New Zealand IPA

- Gravity **15.5 BLG**
- ABV ---
- IBU **80**
- SRM **8.8**
- 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 **26.6 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 **14.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (83.3%) | 79 % | 6 |
| 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 | Waimea | 10 g | 50 min | 17.3 % |
| Boil | Waimea | 15 g | 30 min | 17.3 % |
| Boil | Pacific Jade | 10 g | 30 min | 13 % |
| Boil | Pacific Jade | 10 g | 10 min | 13 % |
| Boil | Rakau (NZ) | 15 g | 10 min | 9.5 % |
| Dry Hop | Waimea | 10 g | 7 day(s) | 17 % |
| Dry Hop | Pacific Jade | 15 g | 7 day(s) | 13 % |
| Dry Hop | Rakau (NZ) | 15 g | 7 day(s) | 9.5 % |
| Dry Hop | Pacific Jade | 15 g | 4 day(s) | 13 % |
| Dry Hop | Rakau (NZ) | 20 g | 4 day(s) | 9.5 % |

Yeasts

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