

# New Zealand West Coast IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **39**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **11.7 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	1.6 kg (49.2%)	80 %	4
Grain	Viking Pale Ale malt	1.6 kg (49.2%)	80 %	5
Grain	Zakwaszający	0.05 kg (1.5%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi (NZ)	15 g	60 min	9.4 %
Boil	Rakau (NZ)	10 g	15 min	8.7 %
Boil	Motueka (NZ)	10 g	15 min	8.2 %
Aroma (end of boil)	Rakau (NZ)	10 g	0 min	8.7 %
Aroma (end of boil)	Motueka (NZ)	10 g	0 min	8.2 %
Dry Hop	Rakau (NZ)	30 g	5 day(s)	8.7 %
Dry Hop	Motueka (NZ)	30 g	5 day(s)	8.2 %
Dry Hop	Dr Rudi (NZ)	20 g	5 day(s)	9.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	2 g	Boil	60 min
Other	Witamina C	2 g	Bottling	---