

new zeland ipa

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **52**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | Briess - Pilsen Malt | 5 kg (87.7%) | 80.5 % | 2 |
| Grain | Weyermann - Acidulated Malt | 0.2 kg (3.5%) | 80 % | 6 |
| Grain | Monachijski | 0.5 kg (8.8%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | Green Bullet | 30 g | 60 min | 11 % |
| Aroma (end of boil) | Nelson Sauvín | 30 g | 10 min | 11 % |
| Aroma (end of boil) | Orbit | 30 g | 5 min | 9.8 % |
| Aroma (end of boil) | Nelson Sauvín | 40 g | 0 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 10.5 g | --- |