

# Nowozelandzka IPA 5.0 / 14.0

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **57**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **5 %/h**
- Boil size **22.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (93.8%)	85 %	7
Grain	Weyermann - Carapils	0.3 kg (6.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ella (AUS)	15 g	60 min	14.6 %
Boil	Motueka	10 g	15 min	7 %
Boil	Ella (AUS)	32 g	15 min	14.6 %
Boil	Green Bullet	10 g	1 min	11 %
Boil	Ella (AUS)	13 g	1 min	14.6 %
Dry Hop	Motueka	20 g	5 day(s)	7 %
Dry Hop	Green Bullet	20 g	5 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis