

# NZ Cold IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **44**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 4.6 kg (83.6%) | 81 %  | 5   |
| Grain | Rice, Flaked             | 0.4 kg (7.3%)  | 70 %  | 2   |
| Grain | Weyermann - Carapils     | 0.3 kg (5.5%)  | 78 %  | 4   |
| Grain | Chit Malt                | 0.2 kg (3.6%)  | 50 %  | 2   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Motueka  | 10 g   | 60 min   | 7 %        |
| Boil                | Motueka  | 20 g   | 15 min   | 7 %        |
| Aroma (end of boil) | Motueka  | 20 g   | 5 min    | 7 %        |
| Whirlpool           | Galaxy   | 50 g   | 20 min   | 15 %       |
| Dry Hop             | Riwaka   | 100 g  | 3 day(s) | 7.1 %      |
| Dry Hop             | Nectaron | 100 g  | 3 day(s) | 10.5 %     |

## Yeasts

| Name                        | Type  | Form | Amount | Laboratory |
|-----------------------------|-------|------|--------|------------|
| LALLEMAND - Novalager 11.5g | Lager | Dry  | 11 g   | Lallemand  |