

## nz ipa

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **35**
- SRM **4.8**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.9 kg (70%)	80 %	5
Grain	Płatki owsiane	0.7 kg (10%)	85 %	3
Grain	Płatki pszeniczne	0.7 kg (10%)	85 %	3
Grain	Słód owsiany Fawcett	0.7 kg (10%)	61 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Galaxy	20 g	5 day(s)	15 %
Dry Hop	Simcoe	20 g	5 day(s)	13.2 %
Aroma (end of boil)	Galaxy	20 g	2 min	15 %
Boil	Galaxy	10 g	20 min	15 %
Boil	Simcoe	20 g	60 min	13.2 %