

# NZ IPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **67**
- SRM **5.4**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **1.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (83.3%)  | 80 %  | 5   |
| Grain | Carahell             | 0.5 kg (8.3%) | 77 %  | 26  |
| Grain | Płatki owsiane       | 0.5 kg (8.3%) | 60 %  | 3   |

## Hops

| Use for             | Name     | Amount | Time      | Alpha acid |
|---------------------|----------|--------|-----------|------------|
| Boil                | Chinook  | 50 g   | 60 min    | 11.5 %     |
| Aroma (end of boil) | Nectaron | 10 g   | 5 min     | 9.9 %      |
| Aroma (end of boil) | Riwaka   | 10 g   | 5 min     | 3.3 %      |
| Whirlpool           | Nectaron | 15 g   | 20 min    | 9.9 %      |
| Whirlpool           | Riwaka   | 15 g   | 20 min    | 3.3 %      |
| Dry Hop             | Nectaron | 25 g   | 12 day(s) | 9.9 %      |
| Dry Hop             | Riwaka   | 25 g   | 12 day(s) | 3.3 %      |

## Yeasts

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