

# NZ IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **65**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	23 g	60 min	15.5 %
Boil	Cascade	20 g	60 min	7 %
Aroma (end of boil)	Cascade	20 g	1 min	7 %
Dry Hop	Motueka	50 g	5 day(s)	8 %
Dry Hop	Waimea	50 g	5 day(s)	17 %
Dry Hop	Cascade	50 g	5 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	1000 ml	Fermentis

## Notes

- 14\* Blg wejściowe  
Rozpoczęcie fermentacji burzliwej 13.01.19  
Przelane do butelek 07.02.2019  
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