

# NZ IPA Green Bullet

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **64**
- SRM **7.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **35 %/h**
- Boil size **16.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **14.9 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **11.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **16.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	2.5 kg (75.8%)	80 %	6
Grain	Weyermann - Monachijski I	0.6 kg (18.2%)	80 %	16
Grain	Weyermann - Carared	0.2 kg (6.1%)	74 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	NZ Green Bullet	10 g	60 min	12.6 %
Boil	NZ Green Bullet	15 g	30 min	12.6 %
Boil	NZ Green Bullet	30 g	5 min	12.6 %
Boil	NZ Green Bullet	25 g	0 min	12.6 %
Dry Hop	NZ Green Bullet	20 g	3 day(s)	12.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05 II	Ale	Slant	50 ml	---