

# NZ-US IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **51**
- SRM **17.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	4.7 kg (94%)	81 %	26
Liquid Extract	ekstrakt słodowy ciemny Bruntal	0.3 kg (6%)	90 %	621

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	vital	10 g	60 min	12.7 %
Boil	Chinook	20 g	30 min	11.8 %
Boil	Nelson Sauvignon	13 g	10 min	11.2 %
Boil	Rakau (NZ)	18 g	10 min	10.7 %
Boil	Dr Rudi	18 g	10 min	11.9 %
Boil	Eureka!	13 g	10 min	18 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bavarian Lager	Lager	Slant	200 ml	Wyeast Labs