

# NZIPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **45**
- SRM **5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **77 C**, Time **30 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **77C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (89.3%)	80 %	6
Grain	Carahell	0.1 kg (1.8%)	77 %	26
Grain	Bruntal - Pilsen Malt	0.5 kg (8.9%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	20 g	60 min	7 %
Boil	Chinook	20 g	60 min	13 %
Aroma (end of boil)	Motueka	10 g	10 min	7 %
Aroma (end of boil)	Wai-iti	15 g	10 min	4.1 %
Dry Hop	Wai-iti	15 g	10 day(s)	4.1 %

## Yeasts

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