

## NOWOZELANDZKA IPA - GREEN TOP

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **67**
- SRM **7.6**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.9 liter(s)**

### Fermentables

| Type  | Name                             | Amount          | Yield | EBC |
|-------|----------------------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale                | 4 kg (66.9%)    | 79 %  | 6   |
| Grain | Bestmalz Carmel Pils             | 0.5 kg (8.4%)   | 75 %  | 5   |
| Grain | Słód Caramunich Typ II Weyermann | 0.35 kg (5.9%)  | 73 %  | 120 |
| Grain | Pilzneński                       | 0.88 kg (14.7%) | 81 %  | 4   |
| Grain | Płatki owsiane                   | 0.25 kg (4.2%)  | 85 %  | 3   |

### Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil                | Nelson Sauvín | 30 g   | 60 min   | 11 %       |
| Boil                | orbit         | 20 g   | 30 min   | 9.8 %      |
| Boil                | orbit         | 20 g   | 15 min   | 9.8 %      |
| Boil                | Nelson Sauvín | 15 g   | 15 min   | 11 %       |
| Aroma (end of boil) | WAI-ITI       | 30 g   | 1 min    | 4.1 %      |
| Aroma (end of boil) | orbit         | 10 g   | 1 min    | 9.8 %      |
| Dry Hop             | WAI-ITI       | 50 g   | 7 day(s) | 4.1 %      |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us05 | Ale  | Dry  | 11.5 g | US         |